

STARTERS

Loch Crinan Oysters
Mignonette or Mornay
£17

Scottish Lobster Salad Gourmande Summer vegetables, sea herbs & lemon curd dressing £29

32-44

Poached British Asparagus Confit duck egg, hazelnut & truffle vinaigrette £14

3346

Ceviche of Bute Mackerel Grapefruit, pickled kumquat & avocado £12

33-44

Torchon of Foie Gras
Strawberry, elderflower, black pepper & brioche
£17

22-46



STARTERS

Oak Smoked Scottish Salmon Quails eggs, shallots, cornichons, capers & crème fraiche £17

> Scottish Lobster Bisque Poached lobster, brandy butter & brioche £18

3246

Pea Veloute
Parmesan panna cotta & wood sorrel
£10

3346

Barwheys Beastie Gnocchi Confit rabbit, Scottish chanterelles & broad beans £12

32-44

Sound of Kilbrannan Scallops
Watercress puree, chicken crackling, farmed & wild peas
£25

3344

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.



MAIN COURSES

Halibut fillet, chickpea purée, beetroot, green beans and summer truffle £30

33-44

Perthshire lamb rack, pistachio crust, red wine jelly and baby vegetables £32

Scottish fillet of beef, Piedmont mushrooms, tarragon, mustard and green potato purée £40

3346

Peterhead cod fillet, grilled fennel, broccoli purée, clams and spring onion sauce £28

33-44

Stuffed saddle of rabbit, artichokes, black olives, pancetta and grilled taranga polenta £28

32-44

33-44

Pan fried west coast scallops, king prawns 'Sardinia' fregola and saffron cream



SIDE DISHES

Grilled vegetables, asparagus, peppers, zucchini, tomatoes, mushrooms, olive oil, balsamic vinegar and herbs

Baby spinach, brown butter and black pepper £5

Summer garden salad and lemon dressing £5

32-44

Baked potatoes, rosemary, thyme, air dried tomatoes, black olive and garlic £5



DESSERTS

Goat cheese bavarois, warm berries and almond biscuit

20-46

Classic tiramisu £9

Vanilla panna cotta and green apple sorbet £7

20-46

23-44

'Sicilian' style lemon custard, polenta cake and pistachio ice cream £8

Passion fruit parfait, sorbet and jam £9

22-46