

1906

STARTERS

Loch Crinan Oysters
Mignonette or Mornay
£17



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



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



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



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

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STARTERS

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



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



Pea Veloute
Parmesan panna cotta & wood sorrel
£10



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



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

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MAIN COURSES

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

£30



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



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

£28



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

£28



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

£32

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SIDE DISHES

Grilled vegetables, asparagus, peppers, zucchini,
tomatoes,

mushrooms, olive oil, balsamic vinegar and herbs

£5



Baby spinach, brown butter and black pepper

£5



Summer garden salad and lemon dressing

£5



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

£5

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DESSERTS

Goat cheese bavarois, warm berries and almond
biscuit
£7



Classic tiramisu
£9



Vanilla panna cotta and green apple sorbet
£7



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



Passion fruit parfait, sorbet and jam
£9