

STARTERS

Eggplant parmigiana, buffalo mozzarella and basil pesto
£12



Sea bass tartar, buffalo D.O.P. burrata cheese from Puglia,
avocado, lime and aired dried tomato
£15



Deep fried 'Dumfriesshire' egg, summer truffle,
36 month aged parmesan veloute and 2 year aged 'Tuscany' ham
£14



Garden salad, grilled artichoke, sweet melon and
guanciale wrapped 'Tarbert' langoustines
£26



Scottish beef carpaccio, truffle salad and 25 year balsamic vinegar
£18



Octopus salad, red onion, heritage potatoes,
'Gaeta' black olives and 'Sorrento' lemon dressing
£13



Minestrone, basil and parsley
£9

PASTAS AND RISOTTO

Linguini, Scotch lobster, datterini tomatoes and green herbs
£20/£40



Squid ink ravioli, cod stuffing, mascarpone cheese, calamari,
shrimps, scallops, mussels and red caviar
£14/£28



Potato gnocchi, cherry tomato, buffalo mozzarella and basil
£8/£16



Carnaroli risotto, green asparagus, burrata cheese,
black olive powder and capers
£9.50/£19



Mezze maniche, creamed pecorino cheese,
spring lamb ragout and crisp vegetables
£10.50/£21



Tagliatelle, shredded duck, green peas
and sundried tomatoes
£9.50/£19

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

SIDE DISHES

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

£5



Baby spinach, brown butter and black pepper

£5



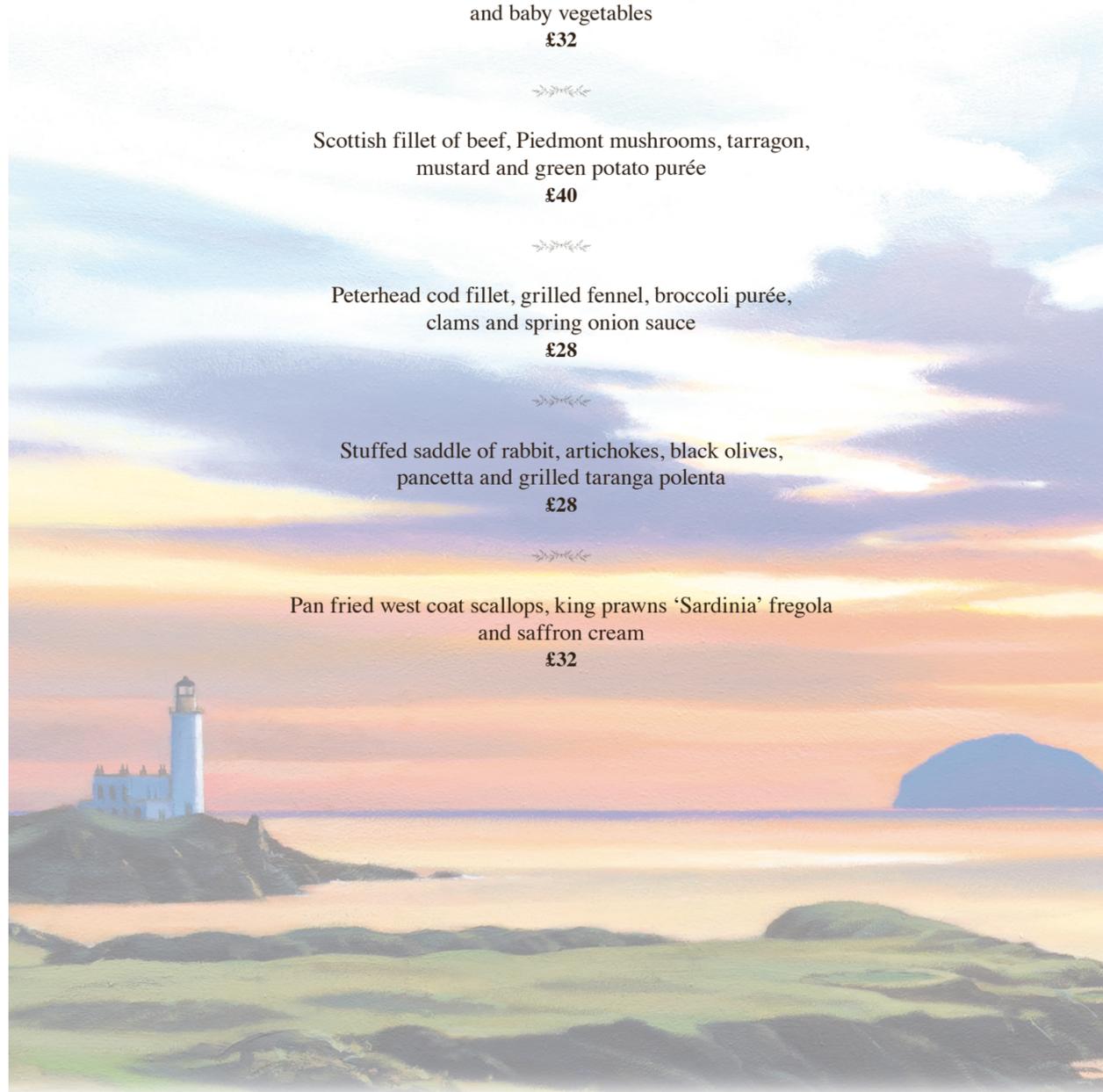
Summer garden salad and lemon dressing

£5



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

£5



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

DESSERT WINES

| | | Glass | Bottle |
|--|------|-------|--------|
| France | | | |
| 823 Muscat de Beaumes-de-Venise (375ml) | | £14 | £55 |
| 825 Château du Seuil, Cerons (375ml) | 2012 | £16 | £48 |
| 824 Château Climons, Barsac (375ml) | 1988 | | £95 |
| South Africa | | | |
| 826 Noble Late Harvest Semillon, Nelson Estate | 2013 | £14 | £40 |
| Hungary | | | |
| 840 Tokaji 5 Puttonyos, Royal Blue (500ml) | 2008 | £18 | £70 |
| Canada | | | |
| 827* Riesling, Icewine, Inniskillin, (375ml) | 2008 | | £165 |

* Limited in availability.

