

• TO GET YOU STARTED •

Artisan Bread, balsamic reduction, olive oil	£ 5.00
Olives, marinated in green and red chillies and herbs	£ 4.50

• STARTERS •

Today's Home-made Soup, artisan bread	£ 6.50
Black Pudding and Haggis Bon Bons, apple and chilli jam	£ 9.00
Scottish Mussels, cider, cream, sweet cure bacon, leek	£10.00
Spiced Sweet Potato Cakes, cucumber salsa, chilli and mango dressing VG	£ 8.50
Caesar Salad, gem lettuce, prosciutto, anchovies, sourdough croutons, Caesar dressing	£ 9.50
Buffalo Farm Scottish Mozzarella and Heritage Tomatoes, balsamic shallots	£ 9.00
Pan Fried Balavil Wood Pigeon Breast, spinach, slow roast garlic, blackberry jus	£10.00
Warm Garlic and Herb Flatbread, beetroot hummus, turmeric, lemon and chilli hummus VG	£ 8.50

• MAIN COURSES •

Chicken Breast, dauphinoise potatoes, tender stem broccoli, mini sage Yorkshire pudding, red wine jus	£19.50
Pan Roasted Sea Bream Fillets, smoked mussel velouté, baby spinach, crushed potatoes	£22.00
Dome Classic Burger, scotch beef, smoked cheddar, sweet cured streaky bacon, garlic mayonnaise, skin-on fries	£17.50
10oz Scotch Beef Flat Iron Steak, (<i>recommended medium rare</i>), herb-crusted vine tomato, skin-on fries, garlic and herb butter or cracked black peppercorns	£25.00
Glenfeshie Estate Venison Haunch, dauphinoise potato, roasted root vegetables, port and blueberry jus	£34.00
Quinoa, Cauliflower and Chickpea Vegan Meatball, sriracha dressing, pickled vegetable salad VG	£16.00
Seafood Risotto, saffron, dill	£20.00
Roast Celeriac Steak, (<i>can be made vegan upon request</i>), truffled tempura wild mushroom, hazelnut and parsley dressing, mushroom ketchup	£16.00
Smoked Ham Shank, Pea and Parmesan Croquettes, black pudding, creamed leeks, truffled pea purée	£19.50

• SIDES •

Rocket and Parmesan Salad	£ 4.50	Baby Potatoes, Chive Butter	£ 4.00
Portobello Mushrooms, Lemon and Garlic Oil	£ 4.00	Tenderstem Broccoli, Soy, Garlic	£ 4.00
Skin on Fries	£ 4.00	Green Beans, Chili, Lemon	£ 4.00
Truffle and Parmesan Fries	£ 5.00		

• DESSERTS •

Ice Creams and Sorbets VG	£ 6.00
Sticky Toffee Pudding, toffee sauce, vanilla ice cream	£ 8.00
Orange and Five Spice Churros, dark chocolate sauce, lemon curd	£ 7.50
Homemade Espresso Martini Cheesecake	£ 8.50
Warm Chocolate Brownie, coconut ice cream, caramelised mango and cardamom VG	£ 7.50
IJ Mellis' Great British Cheeses, grapes, plum chutney, selection of crackers	£13.50

* VG-VEGAN

Should you have any food allergies or intolerances, please let a member of staff know before placing your order.
A discretionary 10% service charge will be added to your bill.

•TABLE D'HOTE•

Available 12pm - 6:30pm Every Day

2 Courses £19.50 | 3 Courses £25.00

Today's Soup

Filo Wrapped Haggis
whisky sauce

Warm Goats' Cheese Salad
beetroot and orange and honey dressing

~

Mince and Tatties
buttered carrots

Battered Haddock
garden peas, skin on fries

Tagliatelle Primavera

~

Lemon Tart
vanilla cream, raspberry coulis

Today's Cheese and Biscuits

Ice Creams and Sorbets

OUR RECOMMENDATIONS

•APERITIF•

Cocktails

Aperol Spritz £ 9.50
Ardècheoise Royale £12.50
House Negroni £ 9.50

Non Alcoholic Cocktails

Faux Kir Royal £ 6.00
NO-perol Spritz £ 6.00

Champagne & Sparkling

Taittinger, Brut Reserve NV £69.00 / £12.50
Taittinger, Prestige Rosé NV £85.00 / £14.90
Perrier Jouët Brut NV £75.00
Prosecco Spumante Extra Dry 2021 £38.00 / £ 6.90

•DIGESTIF•

Cocktails

Mr Kipling £ 9.50
Pear With Me £10.00
Old Fashioned Scotsman £10.00
Espresso Martini £10.00

Liqueur

Amaretto £ 4.20
Crème de Menthe £ 4.20
Limoncello £ 4.20
Baileys Irish Cream (50 ml) £ 5.00
Gaelic Coffee- Whisky £ 8.50
also available with other spirits