

NO GLUTEN CONTAINING INGREDIENTS

This menu may not be suitable for Coeliacs (may contain wheat)

·TO GET YOU STARTED·

Olives, marinated in green and red chillies and herbs £ 4.50

·STARTERS·

Buffalo Farm Scottish Mozzarella and Heritage Tomatoes, balsamic shallots £ 9.50

Caesar Salad, anchovies, gem lettuce, caesar dressing £ 9.50

Pan Fried Balavil Wood Pigeon Breast, spinach, slow roast garlic, blackberry jus £10.00

·MAIN COURSES·

Crispy Sea Bass Fillet, tomato and fennel broth, roasted lemon £22.00

8oz Tweed Valley Ribeye Steak, vine plum tomato, dauphinoise potatoes, garlic and herb butter £35.00

Glenfeshie Estate Venison Haunch, dauphinoise potato, roasted root vegetables, port and blueberry jus £34.00

Wild Mushroom and Broccoli Risotto, shaved parmesan, garden herbs £16.50

Pan Fried Chicken Breast, wild mushrooms, asparagus, fondant potato, tarragon jus £25.00

·SIDES·

Baby Potatoes, Chive Butter £ 4.00

Tenderstem Broccoli, Soy, Garlic £ 4.00

Mixed Leaf Salad £ 4.00

·DESSERTS·

Ice Creams and Sorbets VG £ 6.00

Raspberry Frangipane Tart, strawberry coulis £ 7.50

Sticky Toffee Pudding, vanilla ice cream £ 8.00

* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle gluten containing products. 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.