

# 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 £ 9.00

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 •

Pan Roasted Sea Bream Fillets, smoked mussel velouté, baby spinach, crushed potatoes £22.00

10oz Scotch Beef Flat Iron Steak *(recommended medium rare)*,  
vine plum tomato, dauphinoise potatoes, garlic and herb butter £25.00

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

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

## • SIDES •

Baby Potatoes, chive butter £ 4.00

Green Beans, lemon and chilli £ 4.00

Portobello Mushrooms, lemon and garlic oil £ 4.00

Rocket and Parmesan £ 4.50

## • 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.