

## • 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
Haggis, Neeps and Tatties, whisky sauce	£ 9.00
Scottish Mussels, cider, cream, sweet cure bacon, leeks	£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
Cullen Skink, soft poached egg, sourdough bread	£ 9.50

## • 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
Wild Mushroom and Fennel Risotto, shaved parmesan, garden herbs	£16.50
Baked Salmon Fillet, charred asparagus, mashed potato, lemon butter sauce	£22.00
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
Blueberry and Honey Crème Brûlée, shortbread	£ 7.50
Chocolate Mousse, boozy cherries, nutty granola	£ 7.50
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

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**Mince and Tatties**  
buttered carrots

**Battered Haddock**  
garden peas, skin on fries

**Tagliatelle Primavera**

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**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
<i>also available with other spirits</i>	