

• TO GET YOU STARTED •

Artisan Bread, balsamic reduction, olive oil	£ 5.00
Olives, marinated in green, 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
Seared Curried Scallop, coconut and chili lentils, crispy onions	£14.50
Caesar Salad, gem lettuce, prosciutto, anchovies, sourdough croutons, Caesar dressing	£ 9.50
Buffalo Farm Scottish Mozzarella and Heritage Tomatoes, balsamic shallots	£ 9.50
Pan Fried Balavil Wood Pigeon Breast, spinach, slow roast garlic, blackberry jus (<i>some shot may remain</i>)	£10.00
Warm Garlic and Herb Flatbread, beetroot hummus, turmeric, lemon and chilli hummus VG	£ 8.50

• MAIN COURSES •

Pan Fried Chicken Breast, wild mushrooms, asparagus, fondant potato, tarragon jus	£25.00
Korean Crispy Beef Salad, aromatic marinated scotch beef, shredded vegetables, seasonal leaves, sweet and spicy dressing	£19.00
Honey & Orange Glazed Pork Belly, pickled apples, summer vegetables, aromatic jus	£18.50
Glenfeshie Estate Venison Haunch, dauphinoise potato, roasted root vegetables, port and blueberry jus	£34.00
Roast Celeriac Steak, (<i>can be made vegan upon request</i>), truffled tempura wild mushroom, hazelnut and parsley dressing, mushroom ketchup	£16.50

• FROM THE GRILL •

8oz Tweed Valley Ribeye Steak, herb crusted vine tomato, skin on fries, garlic butter or pepper sauce	£35.00
Highland Wagyu Burger, brioche bun, smoked cheddar, streaky bacon, garlic and truffle mayonnaise, skin on fries	£21.00
Vegan Burger, gem lettuce, tomato, sriracha mayonnaise, skin on fries	£16.50

• FROM THE SEA •

Crispy Sea Bass Fillet, tomato and fennel broth, samphire, pan-fried pesto gnocchi, roasted lemon	£22.00
Seafood Risotto, saffron, dill	£20.00
Catch of The Day (<i>please ask your server for more information</i>)	£ M.P

• SIDES •

Truffle and Parmesan Fries	£ 5.00	Baby Potatoes, Chive Butter	£ 4.00
Tenderstem Broccoli, Soy, Garlic	£ 4.00	Skin on Fries	£ 4.00

• 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

•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

Penne Pasta

mushroom, spinach and white wine sauce
with chili flakes

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Lemon Tart

vanilla cream, raspberry coulis

IJ Mellis' Great British Cheeses,

grapes, plum chutney, selection of crackers
(£5 Supplement)

Ice Creams and Sorbets

Sunday Roast.

Available From 12pm Every Sunday

TRADITIONAL SUNDAY ROAST

Tweed Valley roast rib of beef,
homemade Yorkshire pudding,
roast vegetables, broccoli,
roast potatoes, rich gravy

£29.00

Subject to availability

•OUR RECOMMENDATIONS•

•APERITIF•

Cocktails

Aperol Spritz	£ 9.50
The Dome's Classic Martini Dry or Dirty	£10.50
House Negroni	£ 9.50

Non Alcoholic Cocktails

Peach Palmer	£ 5.00
Mint Mule	£ 5.50

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

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.