

NO DAIRY-CONTAINING INGREDIENTS

·TO GET YOU STARTED·

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

·STARTERS·

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

Tomato and Red Onion Salad, balsamic shallots £ 8.50

Warm Garlic and Herb Flatbread, beetroot hummus, turmeric, lemon and chilli hummus VG £ 8.50

·MAIN COURSES·

Crispy Sea Bass Fillet, tomato and fennel broth, pan-fried pesto gnocchi, samphire, roasted lemon £22.00

8oz Tweed Valley Ribeye Steak, herb-crusted vine tomato, crushed potatoes £35.00

Glenfeshie Estate Venison Haunch, baby potatoes, roasted root vegetables, port and blueberry jus £34.00

Wild Mushroom and Broccoli Risotto, garden herbs £16.50

Pan Fried Chicken Breast, wild mushrooms, asparagus, baby potatoes, tarragon jus £25.00

·SIDES·

Baby Potatoes, Herb Oil £ 4.00

Tenderstem Broccoli, Soy, Garlic £ 4.00

Mixed Leaf Salad £ 4.00

·DESSERTS·

Warm Chocolate Brownie, coconut ice cream, caramelised mango and cardamom VG £ 7.50

Ice Creams and Sorbets VG £ 6.00

Raspberry Frangipane Tart, strawberry coulis £ 7.50

* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does contain dairy 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.