



Table D'Hote Menu



Beinn Eighe Venison Tartare, kohlrabi, smoked bread, coal emulsion

Pressed Tamworth Pork Jowl, potato mousseline, fermented rhubarb ketchup, sea sandwort

Arbroath Asparagus, yolk, radish, cured Loch Torridon langoustine

Wester Ross Salmon, soubise onion, parsley, fermented blackcurrant

Scrabster Landed Monkfish Cheek, lemon thyme, mooli, rice, samphire



Forfar Lamb, rump, shoulder and liver, turnip, wild garlic, shiitake

Peterhead Landed Cod, sprouting broccoli, razor clam, lardo

Pearl Barley Risotto, fermented redcurrant, celeriac, slow cooked egg

Scrabster Landed Halibut, miso cauliflower, Shetland mussels, cured trout, lovage

Scotch Beef Sirloin, onion, Saint George mushroom, savoy, short rib



Dark Chocolate Mousse, creme fraiche, smoked butterscotch, white chocolate

Heather Honey Parfait, shiso, grilled pear, almond

Double Cream Custard, meringue, rhubarb ripple, tarragon

Buttermilk Mousse, Perthshire strawberries, sweet cicely, pine nut

Cheese Selection homemade accompaniments
(Supplement £7.50pp)



3 course menu £62.50 per person

4 course menu with cheese £80.00 per person

Coffee & Petits fours will be served in the drawing room at £4.50 per person