

STARTERS

Applewood-smoked cheese

Isle of Kintyre applewood-smoked cheese royale, clootie dumpling, burned apple purée, celery salad, port-soaked raisins £9.95

Gressingham duck

Gressingham duck and foie gras terrine, whipped port jelly, lime-macerated kumquats, nibbed cacao and lime brioche £18.50

Orkney brown crab

Crab and sweetcorn cocktail, seaweed popcorn, diakon radish and pink grapefruit salad with crab vinaigrette £14

Octopus and scallop

Octopus carpaccio, Guy Grieve's hand-dived scallop, blackened smoked scallop roe, red pepper, salted lemon, fennel cracker and Núñez de Prado Olive Oil £19.50

Garden pea

Garden pea velouté with smoked ham hough crubeens and Katy Rodger's Knockraich of Fintry crowdie £10

MAIN COURSES

Venison

Roast roe deer loin; haunch pie and haggis, salt-baked beetroot, red cabbage purée, confit purple potato, semi-dried cherries, pink peppercorn jus £29

Turbot

Fillet of turbot cooked on the bone in seaweed butter, smoked eel beignets, pickled seasonal mushrooms, young leeks, langoustine: bisque, powder and confit potatoes £33

Veal

Fillet of Rose veal, sweetbreads, Wye Valley asparagus, soft herbs, nettle emulsion, roast garlic mash £35

Stone Bass

Fillet of stone bass, saffron potatoes, locally-foraged mushrooms, charred syboes, sprouting broccoli, & braised baby gem £26.50

Asparagus

New season green and white asparagus, morels, duck yolk ravioli, truffle gnocchi and crispy shallots £18

Sirloin Steak

250g of 35-day aged Tweeddale Sirloin, triple-cooked chips, confit cherry tomatoes, sautéed oyster mushrooms, shallot rings and black peppercorn sauce £40

Chateaubriand

380g roast Scotch beef fillet for two to share with seasonal vegetables and potatoes, Madeira jus and Béarnaise sauce £67

Food Allergies: if you have a food allergy please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.

CHEESES

Four mature French cheeses

Comté St. Antoine, Herve Mons' Brillat-Savarin, Sainte-Maure de Touraine, and Époisses de Bourgogne with truffled honey, grapes and Melba toast £9.95

Four ripened Scottish cheeses

Barweys, Paddy's Milestone, 4 Ewes and St Duthac with quince paste, truffled honey and oatcakes £9.95

Auld Alliance of cheeses

All eight French and Scottish cheeses with accompaniments £16.50

PUDDINGS

Freshly churned ices

Ice cream, sorbet and sherbet £6.50

Blairgowrie strawberries

Lime-macerated strawberries, whipped cream cheese with white chocolate, pistachio olive oil cake and strawberry sorbet £10.95

Tropical fruits

Passionfruit mousse, confit pineapple, mango compote, caramelised milk chocolate ganache and coconut ice cream £9.95

Douglas Fir, Crowdie and lemon

Katy Rodger's Crowdie ripple with home-made marmalade, lemon drizzle cake, pine nuts, Douglas Fir sherbet and ice cream £10.95

Tarte Tatin

Prestonfield Pink Lady apple tarte tatin, calvados toffee sauce, cinnamon ice cream. For two £21

Dessert Wines

			70 ml	125 ml
Chateau Doisy-Vedrines, Sauternes	France	2002	£7	£11
Tokaji Aszu, 5 Puttonyos, Royal Tokaji	Hungary	2008	£7	£11
Coteaux du Layon, Loire	France	2011	£5	£9

Coffee and petit-fours

Coffee, latte, cappuccino, mocha, double espresso £4.95 Espresso £3

Fine and leaf teas:

Breakfast, Afternoon, Earl Gray, Green, Darjeeling, Prestonfield blend from Holyrood tea estate Sri Lanka, St Andrews, Lovers' Leap, Vithanakande, Oolong, Lapsang Souchong, Camomile, Peppermint, Rooibos, Craighead £4.95

Digestifs

Cognac

Courvoisier VS	£5
Hennessy XO	£20
Hennessy 1976	£17
Remy Martin VSOP	£8
Remy Martin XO	£15
Martel Cordon Bleu	£15
Delamain 1973	£15
Hine Early Landed 1986	£14

Armagnac and Bas Armagnac

Castarède VSOP	£8
Domain Boingnières 1984	£15
St-Cristeau 1947	£36

Eau-de-Vie D'Alsace

Poire Williams, Miclo	£6
Kirsch, Miclo	£6
Mirabelle, Trimbach	£7

Madeira

H&H, 10 y.o. Malmsey	£7
H&H, 10 y.o. Bual	£7

Port

LBV 2008, Niepoort	£7
Vintage 1999, Niepoort	£9
White, Niepoort	£7
Tawny 10 y.o., Niepoort	£8

Calvados

L.Dupont, Reserve	£6
L.Dupont, 1989	£12

Grappa

Amarone, Carlo Gobetti	£9
Barolo, Marolo	£11
Fragolino, Nonino	£11

Sherry

Dry Amontillado, Colosia	£5
Dry Olorosso, Colosia	£6
Cream Olorosso, Isabella	£6
Pedro Ximenez, El Cantado	£7



