



EVENING MENU

To begin

Carrot & orange soup with bread roll 11

Moules Mariniere, sourdough toast 13

Pigeon breast, Stornoway black pudding, beetroot puree, bramble sauce 13

Grilled courgette, blue murder, walnuts & pickled sultanas 12

to continue

Sea Bream, king prawns, potato, fresh vegetables, lobster sauce 25

Lamb rump, Haggis bon bon, potato, fresh vegetables, garlic & mint jus 27

Wild mushroom risotto, dark soy, green vegetables, Grana Padano, garlic foam 22

Duck breast, black pudding, potato, fresh vegetables, gingerbread & bramble sauce 25

Speyside 9oz Sirloin, wild mushrooms, fresh vegetables, hand cut chips, red wine jus

or peppercorn sauce 37

In addition

Garlic & herb fries 4.5

Mixed salad 5

Seasonal vegetables 6

A discretionary 10% service charge will be added, all of which will be passed to the staff.