

Lunch

TO START

Soup of the Day (v)
SOURDOUGH

Warm Duck Breast

BEETROOT, ORANGE, ELDERBERRY &
PINE NUTS

Confit Sea Trout

KOHLRABI, SEA HERBS, BERGAMOT
& DILL CREME FRAICHE

TO FOLLOW

Slow Cooked Venison Haunch
CONFIT BEETROOT, BABY ONIONS,
CRISPY POTATO & JUS GRAS

Herb & Cheddar Gnocchi (v)

SQUASH, PICKLED CHESTNUT, CONFIT
SHALLOT & SAGE

Pan Roasted Fillet of Seabass

CHORIZO, RICOTTA AGNOLOTTI,
JERUSALEM ARTICHOKE & DASHI
EMULSION

TO FINISH

Apple & Blackberry Rice
Pudding

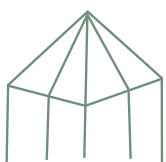
ALMOND ICE CREAM

Sticky Toffee Pudding

TOFFEE SAUCE, VANILLA ICE
CREAM

Selection of Scottish &
Continental Cheeses (v)

OATCAKES, DEESIDE
HONEYCOMB, GRAPES, WALNUTS
(£5 SUPPLEMENT)



£28 - 2 Courses
£35 - 3 Courses

PLEASE BE AWARE THAT OUR DISHES MAY CONTAIN TRACES OF
ALLERGENS. LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR
SPECIAL DIETARY REQUESTS.