

Chefs A La Carte Menu

Starters

Pressed Chicken with Wild Mushrooms

Confit Chicken and Mushroom Terrine – Marinated Wild Mushroom Salad – Warm Tarragon Muffin
£7

Dunkeld “Hot Smoked” Salmon with Horseradish Crème Fraîche

Award Winning “Hot Smoked” Salmon – Horseradish Crème Fraîche – Dill Dressing
Spring Onion & Brunoise Potato Salad
£7

Deep Fried Courgette with Red Pepper (V)

Shredded Courgette Balls – Gram Batter – Roast Pepper Purée - Endive Salad
£7

Oak Smoked Wood Pigeon with Prosciutto Salad

Cured Oak Smoked Pigeon Breast – Crispy Prosciutto – Puréed Beetroot Chutney – Pea Shoots
(Although every effort has been made to remove any shot we apologise in advance that some may remain)
£8

Main Courses

Roast Duck and Scottish Brambles

Seared Duck Breast – Pommes Anna – Pickled Brambles – Seared Fine Green Beans
£15

Duo of Lamb

Roast Rump of Lamb – Pulled Leg of Lamb – Sweet Potato Purée – Chilli & Coriander Jus
Marinated Mediterranean Vegetables
£17

North Atlantic Monkfish

Seared Monkfish Medallions – Pan Fried Gnocchi – Marinated Mediterranean Vegetables
Wild Mushroom and Carrot Velouté
£18

Baked Pumpkin, Beetroot and Goats Cheese Tarte Tatin (V)

Pumpkin and Beetroot Tarte Tatin – Crumbled Goats Cheese – Puy Lentil Salad
£14

Desserts

Assiette of Apple & Blueberry

Mini Apple and Blueberry Crumble - Apple Sorbet with Blueberry Gin Compote
Mini Blueberry and Apple Macarons
£7

Dark Chocolate Pave with Caramel Ice Cream

Bitter Chocolate Pave - Salted Caramel Ice Cream - Candied Ginger
£7

Channel Island Milk Panna Cotta

Channel Island Milk and Honey Panna Cotta – Brambles – Chefs Trail Mix
£7

Scottish Cheeseboard

Carnegie Brie, Strathdon Blue, Crowdie and Ayrshire Cheddar accompanied with
Homemade Carrot Chutney, Olives and Cheese Biscuits
£8

For Allergy Advice – Please do not hesitate to ask as we will be more than happy to assist.