

## Starters

- Soup du jour (v) 6.50  
Pear & Roquefort tart with apple, celery, walnuts and balsamic dressing 8.50  
Crispy hen's egg, Stornoway black pudding & mustard mayonnaise 8.00  
Classic prawn & crayfish cocktail, smoked salmon & Marie Rose sauce 9.50  
Chicken & ham hock terrine with piccalilli with sea salt crisps 7.95  
Smoked haddock fish cake, spring onions, lemon mayonnaise and watercress 8.50  
Parfait of chicken livers & foie gras with toasted brioche and onion chutney 8.50  
Goat cheese crotin, rainbow beetroot ceviche & heather honey dressing with a sesame biscuit (v) 7.50

## Main Courses

- Free range breast of chicken, dauphinoise potatoes, roasted root vegetables, pearl onions & pancetta 19.00  
Rump of Perthshire lamb, green beans, olive crushed potatoes, lamb croquette & salsa verde 19.50  
Chargrilled tuna nicoise salad and mustard seed vinaigrette 18.50  
(Baby new potatoes, anchovies, crispy hen's egg, crotin)  
Seared calf's liver with creamed potatoes, roasted root vegetables, lime, leek & gin jus 22.00  
Whole lemon sole with spring greens and hand cut chips 25.00  
(Simply grilled or with garlic butter)  
Handmade parmesan gnocchi, truffled wild mushrooms, parmesan shavings and tomato & roasted red pepper coulis 17.00  
Confit duck leg, fondant potato, savoy cabbage and puy lentil jus 19.50  
Pan fried fillet of sea bass, spring vegetable risotto & saffron cream sauce 21.00

## The Grill

RIB-EYE 10oz.....	£26
BEEF FILLET 8oz.....	£30
CHATEAU BRIAND for two.....	£65

All served with hand cut chips, field mushroom & plum tomato. Choose from pepper sauce, garlic butter or red wine jus

## Sides - £4

Creamed potatoes, Buttered greens, Hand cut chips, House salad

## Desserts

Passionfruit cheesecake, raspberries £7.50

Warm chocolate torte, vanilla ice cream, honeycomb £7.50

Cappuccino crème brulee, white chocolate chip cookies £7.50

Pistachio parfait, dark chocolate sauce £7.50

Butterscotch tart, hazelnut praline ice cream £7.50

Orange & ginger cake, cloutie dumpling ice cream £7.50

Artisan cheese & biscuit selection, quince jelly and truffle honey £9.50

### Coffee & Tea – all £3.50

Cappuccino, Flat white, Americano, Café latte, Café mocha,

Hot chocolate - add liqueur £6.95 Liqueur coffee £6.95

Tea (English breakfast, Peppermint, Green tea & lemon, Earl Grey, Chamomile)

*All served with petit fours*

### Liqueurs - £3.95

Campari,  
Chambord,  
Luxardo Limoncello  
Luxardo Maraschino  
Southern Comfort  
Cointreau  
Baileys  
Grand Marnier  
Tia Maria  
Sambuca  
Glayva  
Drambuie  
Pimm's  
Frangelico  
Kummel  
Rinquinquin  
Cinzano  
Benedictine  
Midori Melon  
Saliza Amaretto

### Dessert wine

Santa Ema late harvest tardio 75ml £5.95 Btl £33.95

Chateau Belingard monbazillac Btl £37.95

### Port & Sherry

Garvey San Patricio sherry 50ml £4.50

Garvey Tio Guillermo amontillado sherry 50ml £4.95

Garvey Pedro Ximenez 50ml £5.95

Kopke LBV port 50ml £9.00 Btl £38.00

Kopke 10yr tawny port 50 ml £9.00 Btl £38.00