



## TO START

### **MCQUEEN'S OF CALLANDER GIN AND CITRUS CURED SALMON 8**

Beetroot scone, Katy Rodgers crème fraiche, fresh horseradish, pickled cucumber, beetroot foam shot

### **FORAGED MUSHROOM AND CHESTNUT PATE 7.50**

Pear and shallot chutney, toasted nut dukkha, confit tomato, carrot bread

### **AYRSHIRE BACON AND CHICKEN TERRINE 8**

Herb salad, Perthshire rapeseed croutes, carrot and orange dressing

### **SHETLAND BLUE SHELL MUSSELS 8/13**

Roasted chorizo, shallot, Thistly cross cider, young leeks, granary wedge

### **SEARED PERTSHIRE SHORT RIB 8**

Textures of beetroot, crowdie cheese whip, Arran mustard dressing

### **PETERHEAD MONK FISH TAIL SCAMPI 11**

Wild garlic aioli, fennel and orange slaw, lemon wedge

### **VENACHAR SHARER FOR TWO 20**

Chicken and bacon terrine, mushroom and chestnut pate, seared Perthshire short rib, gin cured salmon, pear and shallot chutney, beetroot pickle, sour cream and horseradish, beetroot foam shot, Perthshire rapeseed croutes, granary bread

## MAINS

### **PAN ROASTED SCOTTISH DUCK BREAST 15**

Pomegranate, purple sprouting broccoli, heritage carrots, toasted nut dukkha, confit duck bon bon

### **CONFIT AYRSHIRE PORK BELLY 15**

Stornoway black pudding and scallion hash, seasonal vegetables, brambly apple, Thistly cross cider reduction, butternut squash puree, crackling

### **PERTSHIRE RIBEYE 18**

New seasons asparagus, sea radish butter, beef fat rosti, thyme, truffle, smoked porter sauce

### **VENACHAR BUTTERNUT GNOCCHI 14**

Seasonal vegetables, tomato confit, goats cheese, shallots, wild garlic pesto

### **ROASTED WHOLE VENACHAR TROUT 15**

Ayrshire new potato salad, red cabbage and apple slaw, tomato confit, foragers pesto

### **PAN ROASTED SCOTTISH GUINEA FOWL BREAST 16**

Shallot and thyme puree, greens, potato and Ayrshire bacon terrine, truffle and white port sauce

### **BALQUHIDDER VENISON BURGER 13**

Red cabbage and apple slaw, baby gem, tomato, mayonnaise, hand cut chips, dressed mixed leaves