

MENU

STARTERS

Our own Tamworth pork belly, fried Monachyle hen's egg, broad beans, chanterelles

Ardgay Estate venison, skirlie, roast beetroot, spinach

Aberfeldy wood pigeon, pork belly, smoked shallot, brambles

Blairgowrie Scotch beef blade, parsley mousse, truffled aioli

Perthshire Blackface lamb, confit tomato, garden broad beans, aubergine, salsa verde

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Wild salmon, pickled rhubarb, rhubarb caviar, wood sorrel

Skye brown crab, Mull scallop ceviche, nasturtium, lemon verbena consommé

Poached lemon sole, lemon verbena risotto, Champagne beurre blanc

Isle of Gigha halibut, Balquhiddar chanterelles, fried quail egg, Parma ham

Peterhead mackerel, garden turnip, Balquhiddar chanterelles, sorrel

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Poached duck egg, cauliflower mousse, garden peas, truffle aioli

Parsley panna cotta, baby carrot, smoked shallot

Fried Monachyle hen's egg, garden pea, broad beans, radish

Roasted beetroot, orzo pasta, charred leek

Dressed Katy Rodgers crowdie, fennel, apple, sourdough