

MENU

MAINS

Inverlochlarig venison, caramelised celeriac, garden spinach, nettle crust, walnut

Blairgowrie Scotch beef, baby carrot, bone marrow, blue cheese potato, garden cavolo nero

Perthshire Blackface lamb, Heritage carrots, Shetland Black potato, anchovy mustard

~

Scrabster hake, Jerusalem artichoke, chanterelle stuffed vine tomato, garden chive

Isle of Gigha halibut, confit duck, pak choi, port shallot, apple

Peterhead John Dory, Shetland mussels, saffron potato, rainbow chard

North Sea monkfish, tempura cheek, red lentil dahl, cardamom yoghurt

Pan seared red snapper, yellow courgette, Shetland mussels, razor clams, basil

~

Coriander orzo pasta, wilted pak choi, cardamom yoghurt

Caramelised yellow chicory, chilli, ginger, pink grapefruit, pistachio

Roast butternut squash and Scottish feta 'Wellington', orange, Szechuan

Caramelised garden baby gem, braised leek, smoked shallot, sorrel

Crispy Balquhiddar duck egg, roasted cauliflower, toasted hazelnut