

Lunch Menu

Nibbles / 4.5

Gordal Olives - Paprika & Thyme Marinade (vg)

Bread Selection, Miso & Sage Butter, Pumpkin Seed Oil & Red Gastric (v) (vg)

Starter

Seared Scallops Acorn Squash, Almond, Sea Herbs, Roe Crisp / 15

Duck & Orange Parfait Port And Cherry Chutney, Melba Toast, Burnt Orange / 10

Smoked Salmon & Dill Roulade Cucumber, Radish, Chervil, Melba Toast / 12

Venison Carpaccio Truffle Mayonnaise, Salsify, Beetroot, Parmesan Crisp / 13

Chestnut Mushroom & Tarragon Paté (vg) Charred Sourdough, Cracked Pepper, 'Crème Fraîche' / 9

Ramsey's Haggis, Neeps & Tatties, Skirlie, Whisky Sauce (vg available)/ 8.5 /16

Seasonal Vegetable Soup, Fresh Bread & Butter (v) (vg available) / 8

Main

Wester Ross Salmon, Potato & Pickle Ginger Cake, Leek, Cauliflower Puree, Verjus Sauce / 24

Spiced Stout Braised Ox Cheek Haggis Bon Bon, Heather Honey Roast Winter Vegetables, Potato Fondant, Mustard Jus / 29

Fillet of Sea Bass, Chickpea & Chorizo, Herb Oil, Kale / 26

Chestnut & Porcini Mushroom Nut Roast (vg) 'Pigs In Blankets', Roast Potatoes, Sprouts, Maple Glazed Parsnips & Carrots, Cranberry & Porcini Jus / 17 (VG)

Beer Battered Cod & Chips, Peas, Triple Cooked Chips, Tartare Sauce (vg available)/ 16

Prime 6oz Beef Burger, Seeded Brioche Bun, Clava Organic Brie, Chipotle Mayonnaise, Rocket, Pickles, Crispy Onions, Fries, Coleslaw / 15

Chicken Supreme, Potato & Confit Leg Pave, Cavolo Nero, Carrots, Chicken Tarragon Sauce/ 23

Air-dried Scotch Ribeye Steak, Chopped Garlic Spinach, Duck Fat Chips, Bloody Mary Butter, Peppercorn Sauce / 41

Sides 5

Green Beans, Confit Garlic Shallots (vg) | **Grilled Tender Stem Broccoli**, Sriracha, Almond (vg) | **Mac & Cheese** (V) | **Mash Potato**, White Truffle Oil (v) | **Triple Cooked Chips** (vg) (add Parmesan £1 Or Duck Fat £1) | **Kelvin Pilsner Beer Battered Onion Rings** (vg)

A discretionary 12.5% service is added to bills. 100% of tips go to our staff.