

### **Starters**

Chef's freshly made soup of the day served with warm crusty bread £6.00

Roasted rainbow beetroot, goats cheese mousse, watercress, candied walnuts, balsamic pearls £6.95/£13.95 (main)

Butternut squash, wild mushroom and truffle oil ravioli, wilted spinach, warm aubergine caviar £7.50

Confit chicken and black pudding terrine, wrapped in prosciutto dished up with kohlrabi remoulade, grilled sour dough and drizzled with truffle oil

£7.50

Smoked and poached salmon tian, crème fraiche, soya beans and a Dijon mustard dressing £7.50

Haggis, turnip and smoked paprika croquette, parmesan pomme purée, crispy kale, and whisky jus £6.95

Sharing platter for two:

Mortadella, salami, prosciutto, black olive tapenade, buffalo mozzarella, houmous, ciabatta sticks, kale slaw, sundried tomatoes
£21.95
(£6 supplement DBB)



## **Mains**

Pork belly filled with onions and herbs, rolled and slow cooked, served with smoked bacon and bean cassoulet topped with crispy salsify £19.95

Pan fried wild Duck served with confit duck leg pastry, caramelized onions purée, soya beans, boulangere potatoes and baby carrots
£23.95
(£4 supplement DBB)

Slow cooked beef blade served with roasted root vegetables, purple potato crisps, pan seared calf's liver, shallot and red wine jus £21.95

Pan seared cod fillet dished up with squid ink risotto, lemon gel, and salmon caviar £21.95

Slow cooked guinea fowl leg stuffed with haggis and wrapped in smoked bacon served with celeriac mash, baby beetroot, baby carrots, chicken bon bon £21.95

Oven roast lamb rump, braised kale, roasted squash, crispy gnocchi and black olive crumb £23.95
(£4 supplement DBB)

Seared Halloumi cheese, sweet corn fritter, roasted root vegetables, pea purée, puy lentils, harissa paste and candied walnuts £17.95



# Grill

All steaks are served with grilled Portobello mushroom, caramelised onion, slow cooked beef tomato, lemon gremolata, dressed rocket leaves and rosemary salted hand cut chips

Rump steak (200g) £24.00 (£6 supplement DBB)

Hand cut Ribeye Steak (200g) £27.00 (£8 supplement DBB)

Fillet steak (170g) £30.00 (£10 supplement DBB)

Sauces for you steak
£1.95
(for inclusive diners this supplement also applies)

Béarnaise
Peppercorn
Homemade tomato ketchup
Red wine shallot jus
Black olive tapenade

 $\frac{\text{Sides}}{£3.75}$  (for inclusive diners this supplement also applies)

Rosemary salted hand cut chips
Peas, cream and bacon
Orange glazed carrots
Buttered kale
Mini baked potatoes with crème fraiche
Oven roasted root vegetables



### **Desserts**

Carrot cake, mandarin sorbet, cream cheese icing, carrot and vanilla gel, candied walnuts £6.95

Spiced poached pear, vanilla custard, almond crumble and cinnamon ice cream £6.95

Walnut and banana sponge, frozen lemon yogurt, peanut purée £6.95

Poached rhubarb, stem ginger ice cream, rhubarb and pistachio parfait £6.95

Chocolate rolled cheesecake, buttermilk ice cream and chocolate crumble £6.95

Selection of Scottish cheese served with onion and plum chutney, celery sticks and oat cakes £8.50 (£3.50 supplement DBB)