



Whipped goats cheese, red onion marmalade filo pastry (V)

Dairy, Gluten

£7.50

Grilled smoked mackerel, soft boiled egg, lemon couscous

Fish, Eggs, Mustard, Gluten

£9

Venison carpaccio, rocket, roasted pine nuts, honey mustard dressing (N,GF)

Meat, Nuts, Mustard

£11

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Spiced lamb burger, red cabbage and beetroot slaw, fries, mint yoghurt

Meat, Gluten, Dairy, Eggs

£19

Venison haunch, sous vied celeriac, celeriac puree, pomme puree, confit cherry tomatoes (GF)

Meat, Dairy, Sulphite, Celery

£22

Pan seared salmon, samphire chilli pea fricassee, pickled wild mushrooms, lemon cream sauce (GF)

Fish, Dairy, Sulphite

£19

Butternut squash, pear tatin, walnut salad, red wine and beetroot reduction (V,N)

Gluten, Sulphites, Dairy, Nuts

£17.50

If you have any food allergies or intolerances, please inform a member of our team before placing your order. Whilst all care is taken with the preparation of dishes we cannot guarantee that our products are allergen free

V – Vegetarian Ve – Vegan GF – Gluten free N – Contains nuts



Desserts

Spiced rum poached peach, toasted almonds, ginger infused granola, lemon curd, caramelised lemon (N, V)

Nuts, Eggs, Dairy, Gluten

£9

Cardamom panna cotta, rhubarb gel, sweet poached rhubarb (GF)

Dairy

£9

Mixed Scottish cheese plate, crackers, house chutney (V)

Gluten, Dairy

£10

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