



SNACKS

CUMBRAE OYSTERS

Please ask your server for this week's garnish
- 5 -

MARINATED GORDAL OLIVES

Orange, Thyme
- 6 -

WILD HEARTH SOURDOUGH

Cultured Butters
- 6.50 -

GREAT GLEN VENISON

Green Pepper Salami, House Pickles
- 12 -

OSCIETRA CAVIAR

Blinis, Traditional Garnish
- 95 -

STARTERS

ORKNEY SCALLOP CARPACCIO

Sorrel, Green Apple
- 18 -

OLD COURSE FRIED CHICKEN

Lime, Shichimi
- 16 -

GRILLED ASPARAGUS

Brown Butter, Watercress
- 17 -

STEAK TARTARE

Whipped Bone Marrow, Toast
- 22 -

CHARRED TENDERSTEM BROCCOLI

Lanark Blue, Smoked Almond
- 13 -

SCRABSTER CRAB SALAD

Radish, Bisque
- 17 -

MAINS

FILLET OF PERTSHIRE BEEF

Pear, Peppercorn Sauce
- 48 -

PLAICE

Sea Herbs, Salt and Vinegar Scraps
- 28 -

CONFIT OYSTER MUSHROOMS

Buckwheat, Sea Purslane
- 23 -

POACHED SCOTTISH LOBSTER TAIL

Carrot, Miso
- 42 Half / 78 Full -

RICOTTA & SPINACH AGNOLOTTI

Preserved Lemon, Parmesan
- 22 -

WILD GARLIC STUFFED CHICKEN

Swede, Truffle Jus
- 29 -

8oz DRY AGED PERTSHIRE SIRLOIN

Shallot Rings
- 40 -

800g COTE DE BOUEF (serves two)

Bordelaise Sauce
- 100 -

SIDES

TRUFFLE FRIES

Parmesan
- 7 -

CHANTENAY CARROTS

Carrot Granola
- 6 -

BITTER LEAF SALAD

House Pickles
- 7 -

PONT NEUF

- 6 -

MISO GLAZED CABBAGE

Sesame
- 6 -

WILD MUSHROOMS

Quinoa
- 6 -

Please inform your server if you have any dietary requirements



DESSERTS

WINDWARD BANANA TART

Discarded Rum

- 11 -

PERTHSHIRE STRAWBERRY & VANILLA PAVLOVA

Strawberry Consommé, Vanilla Crème

- 12 -

SEA-BUCKTHORN & DARK CHOCOLATE 'MILLE-FEUILLE'

Rock Samphire, Chocolate Aero

- 13 -

FORCED RHUBARB BAKED CHEESECAKE

Nasturtium, Granola

- 13 -

VANILLA SOUFFLÉ

Tahiti Vanilla Ice Cream

- 14 -

SELECTION OF SCOTTISH CHEESE

Preserves, Rhubarb Mustard, Oat Cakes

- 14 -

ICE CREAMS & SORBET COUPÉ

- 2.50 Scoop -

*Please inform your server if you have any
dietary requirements*