



Three Courses – £65 per person

## APPETISERS

### ORKNEY SCALLOP CARPACCIO

Sorrel, Green Apple  
– 20 –

### BEETROOT AND WALNUT PARFAIT

Fermented Beet Leaves, Heather Honey, Crowdie  
– 16 –

### STEAK TARTARE

Egg Yolk, Toast  
– 24 –

### SCRABSTER CRAB SALAD

Fennel, Chicory  
– 20 –

## MAINS

### LOIN OF ABERDEENSHIRE LAMB

Lamb Faggot, Foie Gras, Glazed Carrot, Carrot Top Pistou  
*(Please note there is a £15 supplement when ordering as part of the set menu)*  
– 46 –

### PETERHEAD COD

Pickled and Roasted Cauliflower, Sea Vegetables, Steelhead Trout Roe Butter Sauce  
– 30 –

### TRUFFLE STUFFED CHICKEN

Morel, Pea, Tarragon, Jus Lié  
– 32 –

### LEEK & MACADAMIA STUFFED PAPPARDELLE

Baby Artichoke, Gremolata, Prune  
– 28 –

## DESSERTS

### FIFE STRAWBERRY & VANILLA PAVLOVA

Strawberry Consommé, Vanilla Crème  
– 15 –

### GUANAJA 70% DELICE

Compressed Apricots, Pistachio, Amaretto Ice Cream  
– 15 –

### CRANACHAN SOUFFLÉ

Raspberry, Kingsbarns Whisky, Heather Honey Ice Cream  
– 16 –

### SELECTION OF SCOTTISH CHEESE

Honeycomb, Chutney, Oat Cakes  
– 15 –

*Prices are in Pounds Sterling. Please inform your server if you have any dietary requirements.*