



Three Courses – £65 per person

APPETISERS

ORKNEY SCALLOP CARPACCIO

Sorrel, Green Apple
– 20 –

CHARRED TENDERSTEM BROCCOLI

Broccoli Romesco, Smoked Almond (Vegan)
– 15 –

STEAK TARTARE

Egg Yolk, Toast
– 24 –

SCRABSTER CRAB SALAD

Radish, Bisque
– 20 –

MAINS

FILLET OF PERTSHIRE BEEF

Glazed Carrot, Carrot Top Pistou, Bordelaise Sauce
(Please note there is a £15 supplement when ordering as part of the set menu)
– 48 –

PETERHEAD COD

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

TRUFFLE STUFFED CHICKEN

Morel, Pea, Tarragon, Jus Lié
– 32 –

GRILLED ASPARAGUS RISOTTO

Watercress Pesto (Vegan)
– 24 –

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

Truffle Honey, Chutney, Oat Cakes
– 15 –

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