



THREE COURSES £65

STARTER

GLEN ISLA PIGEON BREAST

Puy lentil and pigeon leg croquette, puffed barley, jus, kale, foie gras

PAN FRIED SCRABSTER SCALLOPS

Thai green curry espuma, torched baby corn, coconut tuille, Thai basil oil

BEETROOT & LANARK BLUE CANNELLONI

Watercress meringue, carpaccio heritage beetroot, compressed apple, anise blossom

MAIN

GUINEA FOWL

Guinea fowl leg confit, pistachio crumb carrots, truffled buckwheat, madras glaze

TREACLE CURED PERTHSHIRE VENISON

Pickled rhubarb purée, salt baked parsnip, cranberry red wine jus, dark chocolate and walnut granola

SCRABSTER SKATE WING

Blood orange curd, braised chicory, pomme soufflé, almond brown butter

GLAZED CELERIAC

Morel mushroom, goji berry broth, pearl barley malt sprout leaves

VANILLA & CLEMENTINE SOUFFLE

Sable breton, burnt clementine segments, vanilla and clementine ice cream

SPICED APPLE CRUMBLE BRIOCHE

Praline cream, hazelnut crumble, chantilly cream

PECAN & BANANA CRÉMEUX

Chocolate namelaka, feuilletine, banana and pecan ice cream

GRILL

10 OZ GRILLED SCOTCH RIBEYE STEAK

Pont neuf potato, mushroom, tomato
£10 supplement

8 OZ GRILLED SCOTCH FILLET STEAK

Pont neuf potato, mushroom, tomato
£10 supplement

24 OZ COTE DE BOEUF (SERVES TWO)

Pont neuf potato, mushroom, tomato, plus a choice of side dish
£20 supplement per person

SIDES £6

GRATIN DAUPHINOISE

ROOSTER TRUFFLE MASH

GREEN SALAD

HERITAGE TOMATO & BASIL SALAD

MARKET VEGETABLES

DESSERT

BAILEYS & ESPRESSO DELICE

Pistachio crème diplomat, gingerbread ice cream

SELECTION OF CHEESES

Grapes, truffled honey, miller's damsel crackers

Please inform your server if you have any dietary requirements