

to start

fresh soup	4.95
hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter	14.95
crisp fried potato gnocchi with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	9.95
locally grown courgette flowers stuffed with ricotta, parmesan & crisp fried tempura style with lemon & a fresh chilli & herb dressing	9.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata	10.95
summer salad of fresh burrata cheese & sweet yellow peach with home cured bresaola, fresh local greens, basil, mint & chilli	10.95
citrus cured salmon gravadlax with salad of roasted baby beets, watercress, orange & shaved fennel with a sweet mustard & honey dressing	9.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	10.95
fresh Aultbea crab with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime	13.95

to follow

oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	19.95
roast fillet of wild Shetland halibut with oriental salad of bean sprout, cucumber & sesame, king prawn tempura with a soy & lemongrass dressing, creamed avocado & lime	26.95
linguine with hand dived king scallops, king prawns & oven roasted cherry tomatoes with garlic & chilli olive oil	22.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	24.95
buttermilk & herb spiced lamb rump brochette with spinach & wild garlic cous cous, minted broad beans & asparagus with crumbled feta, pomegranate & yoghurt	22.95
grilled wild sea bass with risotto of roasted Piedmontese peppers, baby tomatoes & roasted red shrimp with lemon, samphire & crispy basil	23.95
soft golden polenta with new season asparagus, tender stem broccoli & crumbled Highland blue cheese with soft poached egg	13.95
scotch fillet of beef 'tagliata' style carved pink over fresh locally grown rocket leaves, fine green beans & butter roasted new potatoes with salsa rosso & lime	30.95