

## 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
homemade fresh egg pappardelle with slow cooked scotch beef shin ragu, shaved parmesan & parsley	10.95
breast of wood pigeon with sherry vinegar infused golden raisins, pine nuts & pancetta with creamed Jerusalem artichoke	11.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata	10.95
salad of fresh burrata cheese with Sicilian blood oranges, roasted baby beetroots, spiced cumin & coriander dressing with crumbled pistachio	10.95
gravadlax of salmon with roasted baby beets, wasabi & pickled ginger with a soy lemongrass & sesame dressing	10.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	10.95
crisp fried scotch egg with black pudding & pancetta, granny smith apple & watercress	9.95

## 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 Shetland cod with rose harissa, spiced pilaf rice with almond, apricot & coriander, fresh spinach & cucumber tsatsziki	23.95
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	25.95
oven roasted rump of lamb with pearl barley braised in white wine & bay leaves with salami piccante, oven roasted baby tomatoes with chilli, olives & baby leeks	23.95
scotch beef cheeks slow cooked in red wine with risotto of wild mushrooms, bresaola, garlic & thyme butter with shaved parmesan	22.95
crisp fried potato gnocchi with griddled tender stem broccoli, creamed pumpkin & roasted pine nuts with pumpkin seeds, feta & lemon	13.95
roast fillet of wild Shetland halibut with fresh clams, brown shrimp & samphire butter, with crisp parmesan polenta & creamed cauliflower	25.95