

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 stewed lentils, sundried tomatoes & creamed Jerusalem artichoke	9.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata	11.95
fresh Isle of Skye crab with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime	14.95
tartare of sea trout with pickled ginger & cucumber, black sesame, creamed avocado with lime & dill	10.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	10.95
griddled new season Wye Valley asparagus with crisp golden polenta, soft poached egg & watercress salad with parmesan & capers	10.95

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
oven roasted rump of lamb 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	26.95
roast fillet of Shetland halibut with griddled new season Wye Valley asparagus, watercress, parmesan & caper salad with creamed cauliflower & hot buttered new potatoes	25.95
Scotch fillet of beef 'tagliata' style carved pink over fresh locally grown rocket leaves, fine beans & butter roasted new potatoes with salsa rosso & lime	30.95
crisp fried potato gnocchi with griddled tender stem broccoli, creamed pumpkin & roasted pine nuts with pumpkin seeds, feta & lemon	13.95
coriander & chilli monkfish stir fry with king prawns, tender stem broccoli & steamed jasmine rice with minted yoghurt, crushed pistachio & lime	25.95