

## to start

fresh soup	5.95
hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter	15.95
fresh egg pappardelle with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	12.95
salad of Sicilian blood orange with fresh burrata cheese, spiced cumin & coriander dressing with mint & crumbled pistachio	10.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata	11.95
risotto nero with nduja roasted king prawns & calamari	12.95
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 quails egg with black pudding & pancetta, granny smith apple & watercress	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	20.95
grilled fillet of stone bass with fresh clams & baby leeks, creamed cauliflower & a brown shrimp butter with crisp parmesan polenta	24.95
linguine with hand dived king scallops, king prawns & oven roasted cherry tomatoes with garlic & chilli olive oil	23.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	26.95
escalopes of calves liver with sherry vinegar infused golden raisins, pine nuts & pancetta, caramelised onion, sage & creamed potato	24.95
tuscan gnudi - spinach and ricotta dumplings with crisp sage butter, tenderstem broccoli, roasted pine nuts and shaved percorino	13.95
100z Scotch rib eye steak with stir fry of wild mushrooms & shallots, cepe puree & crisp fried polenta with parmesan & truffle oil	30.95
roast fillet of Shetland halibut with smoked haddock risotto, potato crisps & soft poached egg with lemon & chives	26.95