

to start

pumpkin minestrone soup with Italian white beans, fresh greens, parmesan & olive oil	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
locally grown courgette flowers crisp fried tempura style, stuffed with whipped goats cheese, sweet roasted Romamo peppers with capers & basil	11.95
local chanterelle mushrooms sautéed in garlic and parsley butter with soft fried duck egg, black pudding & shaved parmesan	11.95
stir fry of king prawns & baby calamari with shaved watermelon, sweet ginger & chilli dressing, fresh pomegranate & mint	12.95

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
roast fillet of wild Shetland halibut with fresh clams & baby leeks, creamed cauliflower & a brown shrimp butter with crisp parmesan polenta	26.95
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
tuscan gnudi - spinach and ricotta dumplings with crisp sage butter, tenderstem broccoli, roasted pine nuts and shaved percorino	14.95
scotch beef cheeks slow cooked in red wine with caramelised shallot & parmesan risotto, fresh chanterelle mushrooms & broad beans with garlic & thyme butter	22.95