

## 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
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	11.95
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 Romano 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
fresh Isle of Skye crab & watermelon salad with locally grown baby tomatoes, creamed avocado & a spiced pomegranate, mint & chilli dressing	14.95

## 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 Shetland monkfish with risotto Milanese & nduja roasted king prawn with calamari & Romano peppers	25.95
oven roasted breast of duck with braised puy lentils, smoked pancetta & sundried tomatoes with creamed Jerusalem artichoke & crispy sage	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
Scotch rib eye steak with fresh local chanterelle mushrooms, pancetta & cepe puree with polenta croutons, parmesan & truffle oil	29.95
tuscan gnudi - spinach and ricotta dumplings with crisp sage butter, tenderstem broccoli, roasted pine nuts and shaved percorino	14.95
grilled lemon sole with fresh surf clams & pickled grapes, hot buttered new potatoes & a brown shrimp, samphire & chive butter	25.95