

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
citrus cured salmon gravadlax with pickled beetroot, whipped mascarpone cheese, watercress & dill	10.95
salad of fresh burrata cheese with maple roasted Bursa figs, pumpkin & savoury granola	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
cider battered fillets of Kinlochbervie lemon sole with warm tartare sauce, hot buttered peas & crisp fried potatoes	25.95