

## 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 with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime	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
risotto of roasted butternut squash with grilled goats cheese, crispy sage & toasted seeds	14.95
cider battered fillets of Kinlochbervie lemon sole with warm tartare sauce, hot buttered peas & crisp fried potatoes	25.95