

**to start**

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| cream of parsnip soup with roasted hazelnuts & truffle ( sample only)  | 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 |
| seared breast of wood pigeon with risotto of wild mushrooms & cured beef bresaola  | 11.95 |
| citrus cured salmon gravadlax with pickled beetroot, whipped mascarpone cheese, watercress & dill                            | 10.95 |
| fresh egg pappardelle with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley             | 12.95 |
| fresh west coast crab with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime     | 14.95 |
| fresh burrata cheese with Sicilian blood oranges, spiced cumin & coriander dressing with crumbled pistachio                  | 11.95 |

**to follow**

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| roast fillet of Isle of Gigha halibut with Arbroath smokie risotto, potato crisps & soft poached egg with lemon & chives                         | 26.95 |
| escalopes of calves liver with sweet fried onions & pomme puree, balsamic infused golden raisins with pine nuts, pancetta & sage                 | 25.95 |
| loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato      | 26.95 |
| linguine with grilled king prawns, king scallops & oven roasted cherry tomatoes with garlic & chilli olive oil                                   | 23.95 |
| Tain Truckle cheddar & feta cheese puffs with grilled pear & radish salad, sherry vinegar & honey dressing with sour cream                       | 14.95 |
| Scotch rib eye steak with stir fry of wild mushrooms, pancetta & cepe puree with polenta croutons, parmesan & truffle oil                        | 29.95 |
| roast rump of lamb with rose harissa, spiced pilaf rice with almond, apricot & coriander, spinach & cucumber tsatsziki                           | 24.95 |
| coriander & chilli monkfish stir fry with king prawns, tender stem broccoli & steamed jasmine rice with minted yoghurt, crushed pistachio & lime | 26.95 |