

available lunch & dinner

to start

pumpkin minestrone soup with spring vegetables, cannellini beans & fresh greens with parmesan (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
locally grown courgette flowers stuffed with ricotta & parmesan, crisp fried tempura style with lemon & a fresh chilli & herb dressing	10.95
scotch fillet of beef carpaccio with crisp fried artichokes, local green leaves & shaved manchego cheese with gremolata	12.95
fresh egg pappardelle with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	12.95
fresh Isle of Skye crab & watermelon salad with locally grown baby tomatoes, creamed avocado & a spiced pomegranate, mint & chilli dressing	15.95
fresh burrata cheese with Sicilian caponata of aubergine, tomatoes, raisins, capers & roasted pine nuts	11.95

to follow

roast fillet of Isle of Gigha halibut with shellfish bisque risotto, fresh surf clam & oven roasted baby tomatoes with samphire	27.95
oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	21.95
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
crisp fried potato gnocchi with crumbled ricotta, sage & roasted pumpkin with pine nuts & tenderstem broccoli	15.95
Scotch cote de boeuf steak with stir fry of wild mushrooms, shallots & pancetta with white bean puree & polenta chips with parmesan & truffle oil	34.95
grilled fillet of stone bass with salad of fresh peach & nectarine with heritage tomatoes, crumbled feta & honeyed yoghurt with pistachio & mint	24.95
roast rump of lamb with rose harissa, spiced pilaf rice with almond, apricot & coriander, spinach & cucumber tsatsziki with charred orange	24.95