

a la carte menu

appetizers...

Seasonal soup of the day GF £5.95

Slow roast scotch belly pork / hot & sour white radish / pickled cucumber / king prawn pakora / cumin & mint yoghurt / D / P / SF (GF available – please ask) £13.50

Sesame crusted Isle of Uist king scallop / aromatic red braised pork cheek / Apple / F / SF / GF / SE £13.95

Tempura purple sprouting broccoli / ponzu dipping sauce / chilli / coriander V / VG £8.95

Shallot tarte tatin / goats cheese / balsamic vinegar caramel / watercress salad / V / D
(Please allow 15 minutes cooking time) £9.50

Oscietra caviar / crab claw meat / chilled pineapple & ginger soup / pineapple & chilli salsa / radish SF/ A / GF
£14.50

Citrus Marinated Scottish Salmon Fillet / shiso / pineapple / pickled samphire / tapioca crisp £11.50

Monkfish Tempura / coconut chili lentils / charred lime £12.95

main courses...

Wild Scottish halibut / seaweed topped Isle of Uist king scallop / bok choy / aromatic coconut velouté / seasonal wild mushroom F/SF/D £28.50 (GF available – please ask)

Ardgay wild Venison loin / sweet potato purée / cabbage / rhubarb & ginger puree / sprouting broccoli / caramelized star anise jus A / D £28.00

Aromatic yellow curry risotto / crispy tofu / mushroom / green onion / miso V / VG / GF £15.95

Honey, Vanilla & five spice glazed duck breast / pak choy / miso mushrooms / roasted peanuts / chilli & lemon grass sauce
N / GF / D £24.00

Vindaloo Spiced Char Grilled Monkfish / textures of corn / beetroot yoghurt / roast beetroot / crispy cheek / shiso £25.00

dry aged beef...

200g dry aged fillet steak £32.00 / 250g dry aged rib eye £30.95 / 250g dry aged sirloin steak £28.95

Our steaks are locally sourced Aberdeen Angus, which we dry aged in-house served with burnt cauliflower purée / Miso Mushroom / Tenderstem broccoli

saucers... chimichurri / peppercorn / miso & ginger butter £2.00

side dishes...

triple cooked chips £3.50 / seasonal side salad £3.50 / star anise carrots £2.95 / clotted cream mash potato £3.25 / Tenderstem broccoli with toasted sesame seeds & citrus £3.50 /

desserts...

Tonka bean crème brûlée / rhubarb sorbet / shiso / shortbread £7.50

Sticky toffee pudding / brown bread ice cream / toffee sauce D / E / V £7.50

Strawberry pavlova / lemon curd / fresh strawberries / black pepper / thai basil / D / E / V £7.50

Coffee & donuts - coffee & chocolate mousse / donuts / spiced cherry compote / D / E / V £7.50

A selection of ice creams & sorbets (please ask your server for today's choices) GF / D / E £4.50

cheese... A collection of Scottish cheeses / spiced chutney / grapes / celery / oat cakes D / A / N / £10.95

coffee and tea...

tea: english breakfast; earl grey; peppermint; fruit; green; camomile; decaf – £2.90

coffee: latte; espresso; cappuccino; americano; decaf – £3.00 / flavoured lattes £3.60

liqueur coffees: whisky; brandy; tia maria; baileys; cointreau; amaretto; etc £8.50

petit fours £3.50

Dietary Requirements & Allergens

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish
/SF – Shellfish / GF – Gluten Free / N – Nuts / P – Pork / Se - Sesame
