

House baked bread

Loch Duart salmon tartar

cucumber, fennel & mustard

Riondo prosecco, Brut, Italy

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Black pudding

soft egg, smoked bacon, bitter leaves & mustard sauce

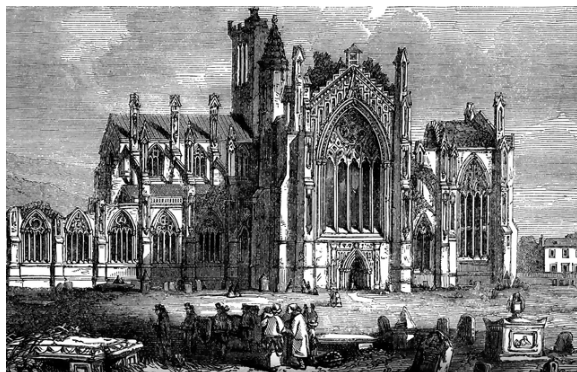
Chilled Sanziana, Pinot Noir, Romania

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Scottish langoustine

surf clams, seashore greens & shellfish bisque cappuccino

Pinot Gris, Trout Valley, Nelson, New Zealand, 2016



Perthshire wood pigeon

Scottish girolles, cabbage, peas, bacon & bramble jus

Côtes du Rhône Villages, Les Coteaux, Butinot, Rhône, 2014

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Apple crumble soufflé

vanilla crumble ice cream

Late Harvest Sauvignon Blanc "Sticky Mickey," Eradus, New Zealand, 2014

£39.50

Accompanying wines £25

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List of Suppliers

Lindisfarne Oysters, Oysters, Northumberland

Coast & Glen, Fish & Seafood Inverness

Flannigans Seafoods, Crab & Lobster, Berwick

Shaws Fine Meats, Beef, Pigeon, Pork, Lauder

Braehead Foods, Game, Kilmarnock

Julians Veg, Vegetables, Kelso

Bowland estate, Galashiels

Keltic sea fare, langoustines, Inverness shire