

Tuscan bean & artichoke soup (v) 9

lovage pesto, cold pressed olive oil

Mini roast Dumfriesshire Blackface haggis 8.5

Bashed neeps & tatties (2.5cl noggin of Robert Burns malt an additional 6.2)

Burrata with avocado & toasted buckwheat (v) 11

pomegranate, mint, organic lime honey

Terrine of foie gras 18.5

Sauternes sweet wine jelly, toasted brioche

Dunkeld Scottish oak smoked salmon 17.5

Multiple award-winning smoked salmon from the Scottish Highlands

8003

12oz rib-eye 32

centre cut rib, flavourful, tender with good marbling, Aberdeenshire grass fed dry aged 28 days

Char-grilled calves liver, bacon & fried onions 25

 $potato\ gratin\ with\ black\ truffles$

Smoked haddock & Devonshire crab fishcake 19.5

sautéed leeks, chive sauce, poached hen's egg

Fish of the Day

 $Ask\ for\ details-market\ price$

Sautéed potato dumplings, Stilton & spinach 17

Preserved tomatoes, cold pressed olive oil

SIDE DISHES

Thrice cooked hand cut chips 4

Wilted spinach 5.75

Creamy mashed potatoes 4

Heritage carrots 'Vichy' 4

Mixed leaf salad 4.95

Sauteed leeks 4

8003

Spiced winter fruits crème brûlée 8.5

Scottish shortbread

Pear, apple & cinnamon crumble 8.75

English custard

Caramelised lemon tart 8.5

crème fraiche, raspberries

Hot chocolate fondant 9

Vanilla ice-cream

British selection of farmhouse cheese

Served with spiced preserved quince, celery & crackers

5 cheeses 12.00 10 cheeses 20.00