

---

# SAMPLE MENU

## 2 Course Menu

### First Course

**Dunkeld Scottish oak smoked salmon**  
multiple award-winning salmon from the Scottish Highlands

**Marinated heritage beetroots, Burford Brown hen's egg & mustard sauce (v)**  
Suffolk gem, freshly grated horseradish

**Seared hand-dived Scottish scallop**  
crispy slow-cooked pork belly, celeriac purée, golden raisins (£2 supp)

**Mini roast Dumfriesshire Blackface haggis**  
mashed potatoes & bashed neeps

**Butternut squash soup (v)**  
focaccia croutons, pumpkin seeds, horseradish

**Crispy Szechuan pepper & chilli squid**  
roasted garlic mayonnaise

**Spinach, prawn & avocado salad**  
garlic croutons, roast peppers, lemon vinaigrette

### Main Course

**Devonshire crab & smoked haddock fishcakes**  
braised leeks, shellfish bisque

**Raviolo of mushroom, ricotta & Parmesan (v)**  
cold pressed olive oil, lemon, soft herbs

**Dish of the Day**  
please ask for more details

**12oz dry aged Aberdeenshire rib-eye steak served medium rare**  
thrice cooked hand-cut chips, béarnaise sauce (£9 Supp)

**Potato gnocchi, toasted walnuts & Swiss chard (v)**  
tomato sauce, sage, aged Parmesan

**Truffle Aberdeenshire rib-steak hamburger**  
black truffle mayonnaise, Gruyère de Comté cheese, roast mushrooms, thrice cooked chips

**Roast Dumfriesshire Blackface haggis**  
mashed potatoes & bashed neeps

**Daily Specials**  
please ask for more details

---