



## DINNER MENU

### Starters

#### Home Smoked Rainbow Trout Rilette – 9.00

Lemon Blini – Keta Caviar – Pickled Shallot

#### Confit Duck Terrine – 9.00

Five Spice – Gingerbread – Conference Pear

#### Roast Brown Scottish Onion Soup Baked in Puff Pastry (v) – 7.50

Smoked Cheddar Cheese

#### Twice Baked Smoked Haddock Soufflé – 9.00

Arran Mustard – Leek Jam

### Main Courses

#### Balmoral Estate Venison – 25.00

Braised Red Cabbage – Chestnuts - Cranberry – Truffled Skirlie

#### Scottish Turkey Ballotine – 22.00

Sage & Onion Stuffing – Brussels Sprouts – Duck Fat Potato – Madeira Jus

#### Tronçon of Shetland Monkfish – 24.00

Tomato & Chick Pea Stew – Venison Chorizo

#### Wild Mushroom Pappardelle (v) – 16.00

Spinach – Aged Parmesan – Truffle

### From The Grill

Our chargrilled steaks are selected from 30 day, dry-aged beef and carefully sourced from prime, pasture reared Scottish cattle. All steaks are served with homemade hand cut chips, garnish of grilled vine cherry tomatoes, portobello mushroom and watercress

**Sirloin (8oz) – 28.00   Harissa Cauliflower Steak – 16.00   Ribeye (8oz) – 26.00   Fillet (8oz) – 35.00**

#### Sauces – 3.00

Peppercorn – Black Garlic Butter

#### Sides – 4.00

Hand Cut Chips – Honey Roast Root Veg – Sprouts, Chestnuts, Pancetta

### Desserts

#### Orchard Apple Soufflé – 9.00

Butterscotch Sauce – Clotted Cream Ice Cream

#### Salted Caramel & Valrhona Dark Chocolate Tart - 8.00

Katy Rodger's Crème Fraîche

#### Traditional Highland Cloutie Dumpling – 8.00

Glenturret Whisky Custard

#### Scottish Cheese Board of Lanark Blue; Strathearn; Wee Comrie;

#### St Andrew's Farmhouse Cheddar; Clava Brie – 14.00

Quince – House Chutney – Oat Cakes

Please ask for any dietary alternatives which we will be happy to provide (subject to availability).  
If you have a specific food allergy, please speak with a member of staff for further information before placing your order.