

**Snacks**

Croustade, Wild Venison Tartare, Crispy Seaweed  
£5

Rösti Potato, Onion Mousse, Corra Linn Cheese  
£5

Cumbræ Oyster, Grand Fir Vinegar, Shallots, Apple  
£5

Smoked Scallop Roe, Tarama, Fennel Biscuit  
£5

**À la Carte Menu**

Some dishes may be subject to change due to seasonal availability and the sourcing of the freshest local ingredients

**Braised Wild Rabbit Tart**  
Corra Linn, Onion Mousse, Crispy Maitake  
£16

**Glengoyne Cured Salmon**  
Kohlrabi Remoulade, Katy Rodgers Crème Fraiche, Radish  
£16

**Shetland Hand Dived Scallops**  
Douglas Fir Vinegar, Soubise Purée, Bisque  
£18

**Wye Valley Asparagus**  
Wild Garlic Mayonnaise, Hazelnuts, Crispy Quails' Egg  
£14

**Chicken Liver Parfait**  
Pear & Saffron Chutney, Thyme Brioche  
£16

**Poached North Sea Halibut Véronique**  
Caramelised Grelot Onions, Pickled Grapes, Crispy Shetland Mussels, White Wine Sauce  
£36

**Royal Deeside Estates Venison**  
Morel Mushrooms, Venison Sausage, Parsnip Purée, Forestier Sauce  
£38

**Poached & Grilled Free Range Chicken**  
Wye Valley Asparagus, Wild Garlic, Cauliflower Cheese, Smoked Chicken Leg, Red Wine Jus  
£32

**Pearl Barley Risotto**  
Corra Linn Cheese, Pickled Shallots, Seasonal Mushrooms  
£24

**Special for Two to Share - £120**

**35 -Day Dry Aged Beef Wellington**

Soubise Purée, Grelot Onions, Maitake Mushroom, Truffle & Red Wine Jus  
(served tableside)

**From the Grill**

**200g 35 Dry-Aged Fillet of Beef - £48**

**300g 35 Day Dry-Aged Ribeye Steak - £42**

**Pork Loin Cutlet - £34**

**450g T-Bone Steak - £58**

**BBQ Monkfish on the Bone - £38**

All served with Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad, and your choice of sauce:  
Red Wine Jus, Peppercorn, Garlic Butter, Green Sauce

**Sides**

All sides £7 each

Triple Cooked Chips | Julienne Fries | Parsley Potatoes | Cauliflower Cheese

Crushed Turnip with Pepper | Baby Gem, Parmesan & Pancetta Salad

**Scottie Side - £4**

It never arrives, but your donation supports Maggie's



**Banana Soufflé**

Banana Caramel, Roasted Peanuts, Chocolate Sorbet  
£14

**Coconut Panna Cotta**

Mango & Passionfruit, Exotic Sorbet  
£12

**Mille-Feuille**

Puff Pastry, Macerated Strawberries, Strawberry & Lime Sorbet, Vanilla Mouseline  
£12

**White Chocolate Parfait**

Poached Rhubarb, Rhubarb & Rose Sorbet  
£12

**Selection of British & European Cheeses**

Sourdough Crackers, Oatcakes, Truffled Honey, Fig Chutney, Quince Paste  
3 Cheeses (£13.00) - 5 Cheeses (£17.00) Full Selection (£20.00)

For special dietary requirements or allergy information, please speak with a member of our team before ordering.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. A discretionary service charge of 12.5% will be added to your bill.

Please speak with a member of our team if you have any queries regarding this.