


2 Course Menu

PLEASE NOTE THIS IS A SAMPLE MENU. ITEMS MAY VARY AS WE CHANGE THE MENU WEEKLY TO OFFER THE BEST SEASONAL PRODUCE

First Course

Carpaccio of Aberdeenshire beef

Suffolk gem, pecorino, olive oil

Marinated Evesham aubergine & pomegranate

spiced quinoa, smoked paprika, mint & yoghurt dressing, wild rocket

Salad of Orkney herrings, beetroot & horseradish (v)

Secretts Farm watercress

Crispy Szechuan pepper & chilli squid

sweet pickled radishes, soya, chilli & ginger (£3 supplement)

Dunkeld Scottish oak smoked salmon

horseradish Chantilly & lemon (£4.50 supplement)

Main Course

Chef's dish of the day

please ask for details

Roast fillet of Scottish salmon

smoked salmon fishcake, mussel butter sauce

Risotto of peas, broad beans & mint (v)

white wine & aged Parmesan

Truffle Aberdeenshire rib-steak hamburger

*black truffle mayonnaise, Gruyère de Comté cheese,
roast field mushrooms, thrice cooked hand-cut chips (£4 supplement)*

Char-grilled dry aged 12oz Aberdeenshire rib-eye steak

thrice cooked hand-cut chips, béarnaise sauce (£8.50 supplement)

Available side orders to complement your main course

Broccoli, salted almond butter £5

Mixed leaf salad £5

Thrice cooked hand-cut chips £4

Sweet potato chips with smoked paprika £4.75

Subject to 12.5% service charge
