



A la carte menu

Starters:

Fresh garden pea and mint soup served with warm sour dough £7.95

West coast hand dived scallop served on a white chocolate and herb risotto £9.95

Twice baked cauliflower and smoked cheese soufflé with a roast hazelnut salad £7.50

Home cured Scottish salmon with pickled cucumber and a fresh lemon gel £7.95

Pan fried breast of wood pigeon served on a sweet potato fondant with shallot jus £7.95

Mi cuit of duck liver served with port reduction and brioche croutons £10.75

Mains:

Pan fried Scottish seabass resting on a warm Niçoises salad £25.95

Roast free range duck breast set on a carrot and parsnip rosti with braised savoy cabbage £27.50

Honey roast butternut squash risotto finished with roast chillies and goats' cheese bon bons £19.95

Oven roasted cod fillet with a saffron scented fondant potato and Provençal vegetables £26.50

Slow roasted pork belly served with creamy mash potatoes and braised red cabbage £22.50

Baked aubergine stuffed with ratatouille and topped with a parmesan glaze £18.95

Desserts:

Rich hot chocolate fondant served with vanilla ice cream £8.95

Classic vanilla crème brûlée with homemade short bread £7.95

Carpaccio of roast pineapple with candied walnuts and citrus sorbet £8.45

Wild woodland berry clafoutis served with Chantilly cream £7.95

Selection of Scottish/French cheeses, homemade chutney, oat cakes, celery £13.50

House churned selection of ice creams and sorbets £6.55