

## Starters

Home Made Fish Soup served with Steamed Shetland Mussels and Basil Pesto **£5.90**

House Cured Trio of Shetland Salmon Served with Pickled Seaweed Salad and Arenkha Caviar  
**£10.95**

Loch Fyne Oysters, Grilled in Bladderwrack and Garlic Butter or Natural with Pickled Shallots and  
Tabasco **£14.00**

Game Keeper Terrine served with House Pickles and Salad **£8.50**

Heritage Tomato Carpaccio with Aged Balsamic, Parmesan Shavings and Basil Pesto **£7.50**

## Mains

Pan fried Grey Mullet fillet with Sauce Vierge, Courgette Tagliatelle  
and Langoustine Tail **£21.20**

Elphin Hogget Pie Topped with Puff Pastry served with Spinach, Turnip and Blue Potato **£22.50**

Scottish Seafood Assiette with Lemon Butter Emulsion, Crab Bon Bon and Seaweed **£24.50**

Lamb Rump from Scotland's Finest Butcher Donald Russell Served with Sautéed Potatoes and  
Seasonal Vegetables **£24.00**

Fennel and Lemon Salad Served with Beetroot, Toasted Walnuts, Blue Potato and Lemon Dressing  
**£18.50**

## Desserts

Scottish Summer Berry and Nectarine Tart **£7.20**

House Churned Ice Cream or Sorbet **£4.95**

Celebration of Scottish Cheeses served with Chutney, Oatcakes and Grapes **£12.50**

Dark Chocolate and Cherry Brûlée with A Scottish Berry Salad and Caramel Tuille **£7.20**

Scottish Strawberry Very Berry Souffle **£6.95**

