

Daily Menu

£47.00

Roasted Root Vegetable Soup

Albert Roux Classic Soufflé Suisse

Poached Pike Quenelle, Wild Mushroom Duxelle, Nantua Sauce

Salted North Atlantic Cod, Pickled Beetroots, Nero Mayo, Arenkha Caviar

Peelham Pigs Tongue Salad, Watercress, Apple Compote, Carrots, Dikon

Confit Duck Leg, Heritage Carrots, Orange Sauce, Pumpkin Puree, Smoked Pancetta

Lochinver Style Bouillabaisse Served with Croutons, Comte Cheese and Rouille

Pan Seared Monkfish Tail, Sautéed Spinach, Red Pepper Coulis, Shetland Mussels

Inverurie Lamb Rack, Onion Rings, Thyme Jus, Seasonal Vegetables

32 Day Prime Aged Scotch Ribeye Steak, Dauphinoise Potato, Béarnaise Sauce

Fresh Churned Homemade Ice-Cream and Sorbet Selection

Albert Roux Classic Caramelised Lemon Tart

Vanilla Rice Pudding, Ginger, Candied Orange, Crunchy Bites

Dark Chocolate Fondant, Vanilla Crème Anglaise, Poached Scottish Rhubarb

Scotch Woodcock

British and Continental Cheese Selection, Prune Chutney, Toasted Walnut Bread

Tea & Coffee with Petite Fours

Separate Vegetarian Menu is Available on Request Please Ask your Server
or a Member of the Restaurant Team

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

"A Discretionary 10% Service Charge will be added"