

To start

Lightly spiced aubergine salad aubergine caviar, flat bread, cucumber relish	6.70
Glazed Scottish mackerel pickled moulis, apple, watercress salad	8.90
Trio of game guinea fowl, hare, rabbit, pearl barley	8.50
Langoustine bisque caramelised veal sweet bread, gnocchi, cauliflower	8.90

To follow

Goats cheese wellington tomato jam, grain mustard dressing	12.90
Slow cooked venison suet pudding seared loin, choucroute, carrot puree	19.50
Pot roast pigeon confit leg, winter vegetables, game broth	17.50
Cornfed Goosnargh chicken confit potato, sage & onion, roast gravy	17.95
Fillet of Portsoy cod artichoke puree, salsify, chicken wings	17.95
Grilled Scottish rib eye steak mushroom, confit plum tomato, hand cut chips	20.95

Side orders

Buttered kale	
Mix leaf salad, house dressing	
Hand cut chips	3.50 each

To finish

Iced berry syllabub almond crumble, vanilla custard, apple sorbet		5.90
Crème brûlée poached rhubarb & syrup, blood orange sorbet		5.90
Sticky toffee pudding soufflé toffee & date sauce, vanilla ice cream		5.90
Chocolate assiette of chocolate, peanut brittle nougat, cinnamon ice-cream		6.50
Why not try a glass of dessert wine to compliment	125ml	8.00
Selection of artisan cheese biscuits, oatcakes , chutney		7.50
Add an experience to your cheese with a whisky flight		9.50
Or our house port Dow's LBV		4.50

Teas and coffees

Scottish, herbal, earl grey teas		3.50
Freshly ground Columbian coffee		3.50
Espresso		
Cappuccino		
Latte		
Hot chocolate		3.50
Liqueur coffee of your choice		6.50

All served with petit-fours