

# Evening Menu

## Starters

<i>British asparagus, poached Katy's Egg, wild garlic salsa verde</i>	£12
<i>House cured smoked trout, pickled cucumbers, horseradish</i>	£14
<i>Ham hock terrine, pickled vegetables, Wild Hearth Bakery toast</i>	£12
<i>Partan bree, white crab meat, tarragon cream</i>	£12
<i>Heritage beetroot, Charentais melon, crowdie</i>	£11

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## Main Courses

<i>Poached chicken, spring vegetables, mash, sherry sauce</i>	£22
<i>Pearl barley risotto, onion, lemon thyme, endive</i>	£19
<i>Roasted stone bass, crushed potatoes, samphire, tomato vinaigrette</i>	£25
<i>Scottish halibut, mussels, gnocchi, purple sprouting broccoli, cider cream sauce</i>	£29

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## From The Grill

All sourced from Presly & Co Butchers in Oldmeldrum  
Beef from Midhill of Seggat, pork from Mains of Blackford

8oz Sirloin £32   10oz Ribeye £38   10oz Pork cutlet £26  
Served with chunky chips, green salad and a sauce of your choice

Sauces  
Peppercorn, Garlic and Herb Butter, Blue Cheese

## Sides

<i>Fries, Chunky chips. New potatoes, Mixed greens, Green salad</i>	£6 each
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## Puddings

<i>Chocolate and caramel tart, butterscotch ice cream</i>	£12
<i>Lemon parfait, meringue, cherry compote</i>	£10
<i>Vanilla and caramel Millefeuille</i>	£12
<i>Whisky baba, custard, honeycomb</i>	£14
<i>5 British cheese's, grapes, chutney, biscuits</i>	£14

*If you have any food allergens or intolerances,  
please inform a member of staff about your requirements.*

