

Restaurant Dinner Menu

Pre-Dinner Canapés



Hand Caught Isle of Skye Scallop

Artichoke Puree, Miso, Sesame Emulsion.

Whipped Chicken Livers

D'agen Prunes, House Chutney, Foie Gras, Torchon



Dry Aged Scotch Beef Fillet

Denhead Farm Asparagus, Truffle Jus, Confit Onion

Herb Crusted Loch Duart Salmon

Gnocchi, Cockles, Charred Fennel, Chicken Wing & Sherry Vinegar Sauce



Scottish Artisan Cheese

(All cheeses are unpasteurised)

Dark Chocolate & Amaretto Delice

Vanilla Ice Cream

Iced Strawberry Parfait

Calamansi Sorbet



Two-Course Dinner £59.00

Three-Course Dinner £75.00

Coffee or Tea with handmade sweets **£7.50** per person

Please notify a member of staff of any allergies you may have.