



LUNCH

Starters

(ng) Smooth Duck Liver & Orange Pate, Plum Chutney, Melba Toast	10.5
(v) (ng) Homemade Soup of The Day	6.75
(ng) Breaded "Campbell's" Haggis Fritters, Honey Grain Mustard Dressing	9.95
(ng) Smoked Mackerel, Avocado, Prawn and Smoked Salmon Tian, Dill Mayonnaise	12.5
(v)(ng) Pear, *Smoked Bacon, Strathdon Blue Cheese, Candied Walnut Salad, Aged Balsamic Glaze	10.75
(v)(ng) Baked Portobello Mushroom with Garlic Cream Duxelle & Herb Crust, Chorizo Oil	10.95

Main

(ng) Slow Cooked Featherblade of Beef, Mushroom Arran Mustard Cream, Hand Cut Chips	24.5
(ng) Pan Fried Sea Trout, Crushed Potatoes, Cumin Hollandaise, Broccoli, Cherry Tomatoes	23.95
(ng) (v) Green Vegetable & Garden Herb Risotto, Tempura Goats Cheese, *Crispy Salami	19.95
(ng) Chicken Breast, Roast Butternut Squash, Black Pudding Fritters, Green Beans, Dauphinoise	21.95
(ng) Breaded Peterhead Haddock, Twice Cooked Chips, Fresh Pea Puree, Tartar Sauce	20.95
(ng) Breast Of Local Pheasant, Celeriac & Bread Sauce, Braised Red Cabbage, Croquet Potatoes	22.5

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	9.95
(ng) Candied Banana & Salted Caramel Cheesecake, Meringue Crumb, Coffee Sauce	9.95
(ng) Home Made Ice Creams and Sorbets	5, 6.5, 8
Caramelised Lemon Tart, Mixed Berry Sorbet, Raspberry Sauce	10.5
(ng) Apple, Pear & Blueberry Crumble, Homemade Vanilla Ice Cream	9.5
(ng) Mature Scottish Artisan Farmhouse Cheeses - Frozen Grapes - Chutney- Biscuits	13.5

Selection of Freshly Ground Coffee or Tea from 3.30

Some Dishes Include Allergenic Ingredients.
If you require Information, Please Ask a Member of Staff.

(v) Vegetarian (ng) Non Gluten Containing Ingredients ;
These Dishes CAN BE altered to your needs - Please advise when ordering

Additional Vegetarian / Vegan Dishes Available on Request