

the garden room



to share

Whole Scottish Lobster <i>basil butter, courgette frites</i>	100
Dry Aged Scotch Bone In Ribeye <i>bone marrow bordelaise</i>	110
Dry Aged Scotch Fillet Wellington <i>sauce perigueux</i>	120
Whole North Coast John Dory <i>smoked tomato & scallop roe sauce</i>	88
Stuffed Lamb Saddle <i>lambs kidney, spinach, jus gras</i>	90

snacks

Wild Hearth Sourdough <i>smoked butter</i>	5
Mixed Spanish Olives	5.5
Truffle & Pecorino Mixed Nuts	7
Rosemary Flatbread <i>beetroot hummus</i>	6.5
Spring Cabbage Wrap <i>pickled fennel, burnt onion, sesame dressing</i>	6
Chicken Caesar Croquette <i>parmesan mayonnaise</i>	3ea
Scottish Brown Crab Crumpet <i>dressed white crab, fine herb salad</i>	16
Smoked Anchovy <i>pan con tomate</i>	8
Lamb Belly Skewer <i>tzatziki, salsa verde</i>	10
Cumbræ Oyster <i>apple cider mignonette or champagne granita</i>	4.5ea

to start

Whole Butterflied Mackerel <i>green goddess, charred lemon</i>	16
Great Glen Venison Bresaola <i>charred peach, bitter leaf, nasturtium</i>	14
Twice Baked Goat Cheese Soufflé <i>garden pea fricassée & veloute</i>	14
Beef & Oyster Tartare <i>horseradish dressing, charred rye bread</i>	16
Isle of Wight Heritage Tomatoes <i>scottish buffalo mozzarella, arbequina olive oil</i>	12
Aged Scottish Stone Bass Crudo <i>citrus dressing, dill oil</i>	17

to follow

Scottish West Coast Monkfish <i>yellow thai curry, wild leek & garlic shetland mussels</i>	36
North Ayrshire Pork Loin Chop <i>puy lentils, pedro ximenez sauce, tomato concasse</i>	32
Barbecued Miso Aubergine <i>green tahini, fresh chilli, coriander</i>	24
Tranche of Scottish Wild Turbot <i>dashi beurre blanc, walnut oil</i>	42
Ras El Hanout Cauliflower <i>salsa verde, pomegranate salad</i>	26
St Brides Chicken Breast <i>grilled oyster mushroom, madeira sauce</i>	32

from the grill

Dry Aged Scotch Sirloin Steak 10oz <i>peppercorn sauce</i>	40
Dry Aged Scotch Rump Picanha 8oz <i>beef fat chimichurri</i>	36
Dry Aged Scotch Denver Steak 8oz <i>sauce diane</i>	30
Grilled Lions Mane Mushroom <i>madeira sauce</i>	28

caviar

<i>served with hash brown, lemon crème fraîche</i>	
30g N25 Umai Classic	105
30g N25 Oscietra Réserve	180

sides

Grilled Hispi, Masala Sauce	8
Roasted Beetroots, Plum, Sangria	7
Crispy Garlic & Herb Potatoes	6
Caesar Dressed Baby Gem Lettuce	10
Broccolini, Smoked Almond Romesco	8
Grilled Leeks, Whipped Ricotta	8
The Garden Room Salad	6
Creamy Mash Potato	6
Hand Cut Chips	7
Koffman Fries	6

to finish

Custard Tart	12
<i>flowering currant sorbet</i>	
Buttermilk Rice Pudding <i>rhubarb, zabaglione</i>	11
Scottish Strawberry Pavlova <i>elderflower, meringue</i>	12
Artisan Cheese Plate <i>traditional accompaniments</i>	18

If you have any allergies/dietary requirements, please speak to a member of the team. A discretionary 12.5% service charge will be added to your final bill, 100% of which goes to our team members.