

MARKET MENU

2 Courses £35 / 3 Courses £42.50

Bread & Butter (D,G)	£4.50
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Olives (Sd)	£5.50
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STARTERS

Butternut Squash Velouté, Smoked Ricotta, Pumpkin Seeds, Brown Butter Croutons, Sage (D,G)

Confit Duck Leg Terrine, Duck Liver Parfait, Smoked Hazelnut Granola, Pickled Pear (D,E,G,N,Sd)

Heritage Beetroot Salad, Truffled Goats Curd, Balsamic Onions, Candied Walnuts (D,N,Sd)

MAIN COURSES

Scottish Wild Pheasant Breast, Chestnut Purée, Steamed Leek, Foraged Wild Mushroom, Parmesan Foam, Tarragon (D,N,Sd)

Fillet of Sea Bream, New Potato, Compressed Apple Dulse Beurre Blanc (D,F,S,Sd)

Wild Mushroom Risotto, Jerusalem Artichoke, Truffle Honey, Tarragon Oil (D,Sd)

SIDES £6 each

Seasonal Greens (D,Se), Steamed Potatoes (D), Chips, Mixed Leaf Salad (Mu,Sd), Herb Mash (D), Truffle Mash (D)

DESSERTS

Chocolate Orange Torte, Mandarin Purée, Hazelnut Feuilletine, Cointreau Ice Cream (D,E,G,N)

Christmas Pudding Crème Brûlée, Spiced Shortbread (D,E,G)

Selection of Ice Cream & Sorbets (D,E,G)

Selection of British & European Cheese, Bread & Crackers (D,G)

Coffee & Petits Fours (D,E,N,Sd) £7.50

LIGHT LUNCHES & GRILL

SALADS

Classic Caesar Salad (D,E,F,Sd)	£17.50
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Tenderstem Broccoli, Hazelnuts, Chilli & Garlic (N,Se,Sd)	£16.50
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ADD TO ANY OF THE ABOVE add Grilled Cajun Chicken Breast	£12.50
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add Sea Bream (F)	£15.00
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add 100g Ribeye (S)	£18.50
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FRESH CIABATTAS

Served with Crisps, Salad (Mu,Sd) & Homemade Pickles

Scottish Hot Smoked Salmon (D,F,G,Sd) Herb Crème Fraîche, Dill Pickle	£15.50
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Scottish Clava Brie & Cranberry (D,G,Sd) Fresh Rockett Salad	£11.00
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28 Day Aged Ribeye (100g) (D,G,Mu,S,Sd) Beef Tomato, Horseradish Mayonnaise, Cos Lettuce	£16.50
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FROM THE GRILL

All our steaks are 35 day dry aged in the Himalayan Salt Vault from Edgefield Craft Butchers, who specialise in prime Scotch beef with farm to plate provenance. All served with Crispy Garlic Potatoes, Salad (Mu,Sd) & Peppercorn Sauce (D, Sd).

255g Ribeye (S)	£44.00
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255g Sirloin (S)	£42.00
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500g Chateaubriand for two (D)	£99.00
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Duo of Homemade Prime Cut Mini Burgers Chips, Cheese, Salad & Relish (D,E,G,Sd)	£20.00
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Allergen Key - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L)
Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

Please inform a member of the team if you have any dietary requirements or allergies.

We endeavor to use local produce whenever we can. Where possible produce comes from our Kitchen Gardens or the Cromlix Estate.

A discretionary 12.5% service charge will be added to your bill, all of which goes to our team members.