

LUNCH

1 COURSE	£8.95
2 COURSES	£12.95
3 COURSES	£16.95



INTRODUCTIONS

duck breast terrine

> pickled shallots, raisin puree + cornichons

seared scallops

> Stornoway black pudding, poached pear + bacon

today's soup

> preparation changes daily

crayfish + plum tomato salad

> egg, herbs, cresses + melon gazpacho

sautéed autumn foraged mushrooms

> on toast with herbed crowdie

THE MAIN EVENT

local red venison pie

> slow braised venison with red cabbage

Aberdeenshire 28 day aged sirloin

> salt roast tomatoes, portobello mushroom, shallot rings + No.1 chips

peat smoked haddock

> poached egg, buttery herb mash + grain mustard cream

hazelnut crust lemon sole

> crème fraiche crushed potatoes, lemon + herb brown butter

baby leek + goats cheese frittata

> fine herb, green bean + hazelnut salad

SWEETNESS

raisin bread and butter pudding

> plum ripple ice cream

lemon posset

> bramble salad and shortbread

pot au chocolat

> pistachio praline cream and honeycomb

pancakes

> poached apple, maple syrup ice cream

No.1 cheeseboard

> with oatcakes, quince + grapes