

STARTERS

- Soup of the day**
> Balmoral bread £4.50
- Duck ham, apple & onion tart tatin**
> cashew romesco £6.75
- Sea bream escabeche**
> sweet pickled vegetables, crispy shallots £5.75
- Hot smoked trout**
> langoustine, charred leek macaroni £7.50
- Crispy hens egg**
> mushroom duxelle, brioche soldiers £4.95

MAIN COURSES all £14.95

- Cod wrapped in chicken skin**
> Lyonnaise potatoes, spinach and chard
- Pheasant mixed grill**
> breast, sausage & haggis, served with corn, sautéed potatoes, and red wine jus
- Braised shoulder of venison**
> mushroom gratin, salsify, roasted beets and buttered mash potato
- Fillet of pollock**
> stuffed baby squid, curried shellfish broth, wild rice and peppers
- Goat's cheese and potato roulade**
> pea puree, fine beans, pearl onions

FROM THE CHARGRILL

All our beef is certified 28 day, dry aged Scotch beef.

- Rib-eye** 8oz £19.50
- Sirloin** 8oz £21.50
- Fillet steak** 8oz £25.00
- Salmon steak, orange beurre blanc** £14.95

All dishes from the char grill are served with one sauce and any two side orders of your choice

- Garlic butter**
- Blue cheese sauce**
- Peppercorn sauce**
- Red wine jus**

SIDE ORDERS all £3.00

- Hand cut chips**
- Mashed potato**
- Green beans, spinach & bacon**
- Cauliflower cheese**
- Celeriac gratin**
- Beetroot, orange and red chard salad**

A discretionary 11.5% service charge will be added to your bill