

DINNER MENU

STARTERS

Velouté

New season asparagus – bacon crumb – tarragon

Wood Pigeon

King oyster mushroom – Pedro Ximenez vinegar jus

Fish Mosaic

soused vegetables – sea herbs – elderflower vinegar

£6 Supplement

Risotto

Wild garlic – potato – goat's cheese

Quail

Apple – celery – walnut – truffle

Scallops

hand dived – fennel – bouillabaisse

£12 Supplement

M A I N S

Hake

Arbroath smokies – butterbeans – cauliflower – preserved lemon

Pork

Pancetta wrapped fillet – crispy belly – mac n cheese – beer pickled onion

Gressingham Duck

Szechuan confit leg – spring roll – radish – turnip

£8 Supplement

Venison

Braised neck terrine – crapaudine beetroot – bitter chocolate

£8 Supplement

Mushroom Pie

Maitake – miso – soy – pickle

Asparagus

Den Head asparagus – white onion tart – charred shallots

Fillet

Scotch 8oz, caramelised onion – mushroom chutney – thick cut chips

£12 Supplement

SIDES £5

New potatoes
herb buttered

Sour dough
Wild Hearth - oil

Chips
thick cut

Carrots
Maple roast

Broccoli
Tenderstem - almonds

DESSERTS

Mousse
Peach - Amaretto - peach compote - almond crumble

Souffle
Mango - passionfruit - mango sorbet - passionfruit cocktail

Meringue
Lemon - Heather Hills honey - lemon sorbet

Set Custard
Dark chocolate - chocolate sable - orange compote

Cheese
Scottish selection - chutney - chilled grapes - oatcakes

£9 Supplement

£39.50 TWO courses / £47.50 THREE courses

Guests booked on a dinner inclusive package are entitled to 2 courses per person.

Any supplements, additional courses and extras will be charged as consumed.

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

We cannot guarantee that any food or beverage item sold is free from traces of allergens.

Please note, a discretionary 10% service charge is added to all bills.