

DINNER MENU

FOIAS

STARTERS

Hand dived scallops — 5 Supplement
Celeriac, apple, coconut curry

Wild mushroom risotto
Aged Parmesan, black truffle

Jerusalem artichoke velouté
Artichoke crisps, truffle emulsion

Smoked Scottish salmon — 3 Supplement
Katy Rodger's crowdie, cucumber, caviar

Foie gras, cured and smoked duck terrine
Pistachio, honey berries

Roast / poached quail breast
Miso & sesame crusted leg, kombu dashi, lotus chips, nashi pear

Brick pastry tart
Feta espuma, pickled garlic, gordal olives

MAINS

Wood pigeon, fermented barley & spelt risotto
Stornoway black pudding, cep puree, pigeon jus

Lamb cutlet & braised shoulder — 8 Supplement
Ratatouille, salsa verde, tapenade

Megrim sole roasted on the bone
Shellfish, fricassee, sea vegetables, champagne butter sauce

Highland venison loin
Red cabbage, confit onion, hazelnut, chocolate

Pork fillet
Cabbage, bacon, apple & celeriac tart, grain mustard cream sauce

Slow cooked Scotch beef cheek
Whipped potato, smoked garlic, braised onion

Spiced chickpea panisse, cauliflower & lentil dhal
Curry emulsion, pickled golden raisins, toasted coconut

Ribeye 8oz / 12oz — 8 / 15.5 Supplement
Fillet 8oz — 9 Supplement

*All steaks served with thick cut chips, plum tomato,
mushroom and watercress*

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.

SIDES 4.50

Herb buttered baby potatoes

Sourdough bread & oil

Thick cut chips

Gem lettuce, bacon, Parmesan & truffle dressing

Tenderstem broccoli

DESSERTS

Chocolate & bitter orange torte
Burnt orange caramel, mandarin sorbet

Selection of Scottish cheeses — 6 Supplement
Chutney, chilled grapes, oatcakes

Apple crumble soufflé
Clotted cream ice cream

Coconut & vanilla rice pudding
Rum syrup, coconut ice cream

Rhubarb crème brûlée
Shortbread

£32 TWO COURSES / £40 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.

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