

Ballathie

AMUSE BOUCHE

Velouté

Cob Bread - Salted and House Smoked Butter

STARTERS

Steak Tartare

Smoked Egg Yolk Puree - Heritage Beetroot - Crispy Capers - Lavosh Bread

House Cured Salmon

Isle of Skye Crab - Crumpet - Smoked Buttermilk - Lemon Gel - Sea Purslane

Pork Shoulder & Stornoway Black Pudding Pressing

Celeriac Remoulade - Bacon Jam - Apple - Onion Brioche

Heirloom Tomato Tart

Peach - Candied Almond - Goats Curd - Basil - Ponzu Dressing

MAINS

Pan Fried Rump of Lamb

*Salsa Verde - Aubergine Puree - Crispy Anchovy - Basil - Denhead Asparagus
New Potatoes*

St Brides Chicken Breast

Roasted Celeriac Purée - Chicken Kiev Donut - Onion Mayonnaise - Truffle Jus

Pan Fried Lemon Sole

Crayfish Grenobloise - Ratte Potato - Charred Tenderstem Broccoli - Toasted Almonds

Wild Mushroom Risotto

Vegetable Crisps - Shaved Parmesan - Confit Tomato - Parmesan Pralines

FROM THE GRILL

28 Day Aged Scottish Ribeye Steak - 198g (£15 supp)

28 Day Aged Scottish Fillet Steak - 198g (£20 supp)

Served with Triple Cooked Chips, Café de Paris Butter & Peppercorn or Béarnaise Sauce

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DESSERTS

Citrus Meringue Tart

Prosecco Jelly - Brambles

Blackberry Sorbet

Salted Caramel Fondant

Medjool Dates - Chocolate Dentelle

Malted Ice Cream

Choux au Craquelin

Dulcey Chantilly - Banana Jam

Caramel Cremeux

Selection of Farmhouse Cheese

Chutney - Truffle - Quince - Crackers

DESSERT WINES

Chateau Septy Monbazillac

£9.50 | 100ml

Sauternes Chateau Briatte 2019

£8.50 | 100ml

Muscat de Beaumes-de-Venise

£8.50 | 100ml

Tunella Dolce Noans 2021

£11.50 | 100ml

Late Bottled Vintage Port 2017

£7.50 | 50ml

Tawny Port 20 years old

£9.00 | 50ml

£75.00 per person

Cafetiere of Coffee or Loose-Leaf Tea

Petit Fours

£4.50

Our Suppliers

Fish and Shellfish | Ochil Foods

Butchery | Campbell Prime Meats

Game | Simpson Game

Vegetables | Blackhaugh Farm Spittalfield

Cheese | Clarks Speciality Food

Food Allergies and Intolerances

Please speak to our team about the ingredients in your meal when placing your order.

Please be aware Game dishes may contain shot

Head Chef | Scott Scorer and Team