

Ballathie

Amuse Bouche

VELOUTÉ

Cob - House Smoked and Salted Butter

Starters

PORK PRESSING

Smoked Cheese Crèmeux - Kohlrabi Slaw - Fermented Pineapple - Pork Crackling

BEEF CARPACCIO

Horseradish Cream - Beetroot - Beef Fat Croutons - Crispy Capers - Parmesan Tuile

CONFIT SEA TROUT

Charred Cucumber - Shaved Fennel - Compressed Apple - Tom Yum Broth - Puffed Rice

DENHEAD ASPARAGUS (V, VE)

Wild Garlic Velouté - Brown Butter Hollandaise - Lemon Gel - Cured Egg Yolk
Hazelnut Crumb

HERITAGE BEETROOT SALAD (V, VE)

Whipped Blue Cheese - Curried Granola - Rhubarb and Beetroot Gel

Mains

BREAST OF GUINEA FOWL

King Oyster Mushroom - Artichoke Puree - Braised Leg and Leek Pie
Heritage Carrots - Truffle Jus

ROAST RUMP OF LAMB

Potato Pressé - Shank Tartlette - Artichoke Crisp - Onion Puree - Asparagus - Mint and Parsley Salsa

PAN FRIED COD

Hasselback Potato - Buttered Leeks - Arbroath Smokie Sauce - Shetland Mussels - Caviar - Crème Fraîche

GNOCCHI (V)

Piperade of Vegetables - Truffle - Confit Tomato - Parmesan

PEA AND LEEK RISOTTO (V, VE)

Vegetable Crisps - Shaved Parmesan - Asparagus Spears - Parmesan Pralines

CHARGRILLED CAULIFLOWER STEAK (VE)

Romesco Sauce - Roast Beetroot - Zhug Greens

Grill

28 DAY AGED SCOTTISH RIBEYE STEAK

198g (£12 supp)

28 DAY AGED SCOTTISH FILLET STEAK

198g (£14 supp)

Served with Triple Cooked Chips - Wild Garlic Butter
Peppercorn Sauce or Bearnaise Sauce

Desserts

DARK CHOCOLATE FONDANT

Cherry Gel - Dentelle - Thai Basil Ice Cream
Tokaji Ats Pince Late Harvest 2023 (£18.00)

SPICED CARAMEL APPLE CHOUX

Spiced Apple Compote - Mascarpone Creme - Earl Grey Ice Cream
Muscat de Beaumes-de-Venise Solera (£9.50)

RHUBARB CHEESECAKE

Sous Vide Rhubarb - Rhubarb Gin Sorbet - Gingerbread Puree - Rhubarb Jelly
Tunella Dolce Noans 2021 (£14.70)

CHOCOLATE BANANA CAKE (VE)

Caramelised Banana - Chocolate Sauce
Monbazillac Château Septy 2018 (£9.50)

SELECTION OF FARMHOUSE CHEESE

Candied Walnuts - Quince - Crackers
10-Year-Old Tawny Port, Quinta de Manoella (£14.70)

SELECTION OF SORBETS (VE)

3 Courses - £60.00 per person

Amuse Bouche plus a combination of any two dishes from our list of starters,
mains or desserts

4 Courses - £75.00 per person

Coffee or Loose-Leaf Tea
Petit Fours
£4.50 Supplement

FOOD ALLERGIES AND INTOLERANCES

Our team is happy to assist with any allergies or dietary considerations, so please inform us of any
requirements

Please be aware Game dishes may contain shot

Head Chef | Scott Scorer and Team

Our Suppliers

Fish and Shellfish | Ochil Foods
Butchery | Campbell Prime Meats
Game | Simpson Game
Vegetables | Blackhaugh Farm Spittalfield
Cheese | Clarks Speciality Food