



## DINNER MENU

Homemade Soup of the Day with Sourdough Bread - £8.50

Highland Smoked Salmon, Pickled Cucumber Salad - £14.50

Potted Duck, Toasted Sourdough, Plum Chutney- £12.85

Pickled Beetroot, Toasted Hazelnuts, and Goat's Cheese - £11.50

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Butternut and Sage Ravioli, topped with Mull Cheddar - £20.00

Slow Cooked Pork Belly, Aromatic Cabbage, Cauliflower Puree - £23.00

Duck Breast, Pressed Potato, Celeriac and Kale - £30.00

Fillet of Sea Trout, Hispi Cabbage, Asparagus, Jerusalem Artichoke Velouté - £24.50

### Sides - £5.50 each

Creamy Mash Potatoes  
Tender Stem Broccoli  
House Salad  
Hand-Cut Chips  
Truffled Mull Cheddar Fries  
Baked Breads

### Desserts

Sticky Toffee Pudding, Butter Scotch Sauce, Vanilla Ice Cream - £9.50

White Chocolate Crème Brulé and Shortbread - £9.50

Poached Apple Crumble and Pouring Cream - £10.50

Selection of Scottish Cheese, Chutney, Artisan Crackers - £13.50

*We endeavour to use local produce wherever possible. Prices are inclusive of V.A.T. Service charge is not applied to your final bill, any gratuities are at the discretion of our guests.*

*If you have any dietary requirements, we would be happy to cater to your dietary needs, however, we cannot guarantee absolute separation of allergens and cannot take responsibility for any adverse reaction that may occur. Please ask your server should you require any further allergen information.*