



Local Honest Simple

'Festive'

Butternut squash & lime soup, brown shrimp, lime jelly
corned Highland venison, crispy egg, celeriac
Dunkeld smoked salmon, salt baked beetroot & horseradish whip



Ballotine of turkey, sourdough sauce, smoked onions
Tagine of mutton, Israeli Couscous, slow cooked garlic
Baked Cod, buttered leek, mussels, crushed potatoes
Classically garnished char-grill with hand-cut chips & sauce béarnaise;
Scotch limousine beef fillet or ribeye steak
(Fillet supplement £9, ribeye supplement £5)



Valrhona dark chocolate brownie, pineapple whip, malt ice cream
Clementine Crème brûlée, walnut & oat biscuit
Selection of artisan Scottish cheeses, Scottish quince, Peter Yard's biscuits
(Supplement £2)

3 Courses £25 or 4 Courses tasting surprise menu £25

Locally roasted Cuban Turquino bean coffee with miniature mincemeat pies £3.50

Please inform the waiting staff of any allergies