



I 892

ON THE LOCH

OYSTERS

Cumbræ Oysters
Mignonette Dressing

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| Each | £5.00 |
| Three | £14.25 |
| Six | £28.00 |
| Twelve | £47.00 |

STARTERS FROM THE LAND

Highland Venison Tartare £15.50
Sherry Dressing, Confit Egg Yolk

Classic Chicken Caesar Salad £14.50

Tartlet of Burrata £15.50
Baba Ghanoush, Gordal Olives

Chicory & Arran Blue Cheese Salad £11.50
Walnuts, Apple & Beetroot

Leek & Potato Soup £10.50
Crème Fraiche & Caviar

Pumpkin & Sage Ravioli £14.50
Aged Parmesan

STARTERS FROM THE SEA

Orkney Crab Linguine £16.50
Scallop Roe Butter, Parmesan, Parsley

Oak Smoked Salmon £15.50
Pickled Cucumber, Beetroot & Horseradish

Butternut Squash Risotto £18.00
West Coast Scallops

SIDES

£4.50

Pomme Pureé
Caesar Salad
Buttered Hispi Cabbage
Tender Stem Broccoli, Harissa
Jersey Royal Potatoes
French Fries

MAINS FROM THE SEA

Loch Etive Trout £26.50
Herb Gnocchi, Samphire, Dashi Butter Sauce

Peterhead Grilled Lemon Sole £26.50
Brown Shrimps, Capers, Tomato, Parsley, Charred Tender Stem

Poached Scrabster Cod £26.50
Mushroom Gratin, Pickled winter Chanterelles

Steamed Sea Bream £26.50
Sweet Pepper Purée, Haricot Blanc, Baba Ghanoush

MAINS FROM THE LAND

Breast Of Duck £28.50
Buttered Hispi Cabbage, Squash Purée, Aromatic Jus

Rump Of Borders Lamb £29.50
Puy Lentils, Pomme Dauphine, Onion & Balsamic Jus

Perthshire Red Deer £28.50
Kale, Confit Potato, Wild Mushroom, Raspberry Vinegar Emulsion

Roast Chicken Breast £27.00
Braised Leeks, Winter Chanterelle, Pomme Purée, Chicken Jus

GRILL

Premium Scottish Beef, Grass Fed Matured for 21 Days

Fillet • 300g £48.00

Black Angus Ribeye Steak • 300g £35.00

Black Angus Sirloin • 300g £37.50

Sauces

Chimichurri
Café de Paris
Red Wine
Peppercorn
Béarnaise

Please speak to a member of staff for any allergies and dietary requirements.