

### **Starter**

*Chef Phil's Home Made Tomato and Fennel Soup with Pesto - £4.95*

*Whiskey Cured Western Ross Smoked Salmon with a Cucumber and Dill Salad - £6.50*

*A Terrine of Confit Chicken and Ham Hock with Peach Chutney - £5.95*

*A Beignet of Free Range Pork Belly and Stornoway Black Pudding  
With an Apple and Mustard Sauce - £5.95*

*Scottish Glazert Goats Cheese Crème with Sprouting Broccoli, Hazelnut,  
Tomato and Black Olive – £6.10*

### **Main Course**

*Roasted Stone Bass with Peppers, Courgette, Fennel, Artichoke Aioli and Baby Gem - £19.95*

*Whole Roasted Mallaig Monkfish with Kinloch Leven Mussels, Cavolo Nero, New Potatoes and  
Garlic & Herb Butter - £21.00*

*Breast of Gressingham Duck with Glazed Endive, Baby Beetroot, Confit Potatoes and Pickled  
Cherries - £18.00*

*Clash Farm Rare Breed Pork Cutlet with Choux Farci, Heritage Carrots, Broad Beans and  
Chanterelles - £19.50*

*Herb Polenta with Courgette, Peppers, Basil and Tomato – £12.50*

### **Desserts**

*Sticky Toffee Pudding with a Salted Caramel and Ben Nevis Whisky Sauce - £5.95*

*Blairgowrie Strawberries with Elderflower Crème & Basil Meringue - £6.20*

*Diplomat Pudding with Honey Roasted Apricots and Vanilla Ice Cream - £5.95*

*Perthshire Raspberry Crème Brûlée - £6.00*

*Chef's Selection of Locally Sourced Cheese with Homemade Chutney,  
Grapes and Oatcakes - £6.95*