

## STARTERS

Beetroot-cured SALMON, smoked salmon brandade, pumpnickel, horseradish, buttermilk, dill £12

Chestnut MUSHROOM soup, Munster tarte flambé £9.50

Salad of home-smoked HAM HOUGH, piccalilli, cured duck yolk, sourdough, soft herbs, black winter truffle dressing £9.50

Hand-dived Isle of Mull SCALLOPS, pea mousse, wild chervil, Alsace bacon jam, mimolette £18.50

Ballotine of DUCK, Puy lentils, choucroute garnie, Riesling gelée, pistachio £12

All spice roast CELERIAC, Époisses, lovage, Granny Smith, Grappa, hazelnuts £10

North Berwick LOBSTER mousse, red pepper panna cotta, smoked scallop tarama, courgette, basil, Parmesan £17

Braised LEEK, almond butter, fennel velouté, Yukon Gold potato, winter truffle, tarragon farfalle £9.50

## LAND & AIR

JERUSALEM ARTICHOKE, winter truffle duxelle, confit Leven Farm duck yolk, confit and pickled shallot £19.80

Heritage CARROT, spiced gnocchi, carrot and cardamom purée, raita dressing £19

Breast and pithivier of GUINEA FOWL, swiss chard, spiced pear, thyme confit potato £33

VENISON loin, braised haunch tart fine, smoked celeriac, mealy pudding, sauce bigarade £36

Wellington Farm PORK belly, cheek and crackling, apple and Douglas Fir purée, savoy cabbage, black pudding £20

Tweeddale SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce (250g) £40

## SEA & LOCH

Roast Scrabster PLAICE fillet, anchovy and parsley crust, mushroom gnocchi, spiced butternut, salsify, sea radish £19

Loch Etive SEA TROUT, oyster potato salad, charred wild leek, persillade noisette, Amalfi lemon purée £25.50

Seared fillet of COD, white bean cassoulet, pickled daikon, gordal olive crumb £20

## CLASSIC SHARING DISHES FOR TWO

Chateaubriand of Scotch fillet of BEEF, seasonal vegetables and potatoes, Madeira jus, béarnaise sauce (400g) £79

Roast rack of Tweeddale Scotch LAMB, seasonal vegetables and potatoes, redcurrant sauce and mint Hollandaise (500g) £76

## CHEESES

FRENCH, Comté, Chaource, Langres, and Fourme d'Ambert with truffled honey, grapes and Melba toast £9.95

SCOTTISH, Loch Arthur, Four Ewes, Nanny McBrie and Strathearn with quince paste, truffled honey, oatcakes £9.95

AULD ALLIANCE of cheeses; all eight French and Scottish cheeses with accompaniments £16.50

## PUDDINGS

Prestonfield Pink Lady APPLE Tarte Tatin, Calvados toffee sauce, cinnamon ice cream for two £21

PISTACHIO olive oil sponge, whipped mascarpone, caramelised white chocolate, SEA BUCKTHORN ice cream, confit mandarin £10.95

Dark chocolate and redcurrant FONDANT, peanut butter ice cream £9.50

Cox's Pippin APPLE, crumble, praline, candied ginger ice cream, Dirleton plum jam £9.50

Baked sour cream cheesecake, BLACKCURRANT, spiced pear sorbet £9.50

DARK CHOCOLATE crèmeux, prunes Armagnac, Earl Grey tea-poached pears, marzipan ice cream £10.95

WHITE CHOCOLATE and grapefruit délice, yuzu sherbet, hazelnut £11.50

Ice cream, sorbet and sherbet £6.50

## LUNCHTIME FAVOURITES Served daily 12.00am – 2.00pm

Daube of BEEF, oxtail and ale pie, steamed greens, Madeira bone marrow butter, truffle pommes mousseline £17

Half Belhaven LOBSTER mac and Gruyère cheese, Thermador crumb with lobster £32

Shepherd's pie, roast roots and steamed greens £11.50

**Sunday only**, ROAST Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables £22

## SET MENU Lunch 2 courses £22, 3 courses £29, Dinner 3 courses £38

Beetroot-cured SALMON, smoked salmon brandade, pumpernickel, horseradish, buttermilk, dill

Chestnut MUSHROOM soup, Munster tarte flambé

All spice roast CELERIAC, Époisses, lovage, Granny Smith apple, Grappa, hazelnuts

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Roast Scabster PLAICE fillet, anchovy and parsley crust, mushroom gnocchi, spiced butternut, salsify, sea radish

Tweeddale BEEF carbonnade, English mustard dumplings, rosemary mash, Granny Smith apples, crispy cinnamon onions, watercress

Heritage CARROT, spiced gnocchi, carrot & cardamom purée, raita dressing

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Dark chocolate and redcurrant FONDANT, peanut butter ice cream

Cox's Pippin APPLE, hazelnut crumble, candied ginger ice cream, Dirleton plum jam

Baked sour cream cheesecake, BLACKCURRANT, spiced pear sorbet

**Food Allergies: if you have a food allergy please advise a member of staff before ordering** Food Allergies: so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.