

**TO START**

<b>Soup of the Day</b>	<b>5.95</b>
Granary wedge, Scottish salted butter	
<b>Cullen Skink</b>	<b>9.00</b>
Granary wedge, Scottish salted butter	
<b>Red Onion Tart Tatin</b>	<b>8.00</b>
Confit Jerusalem artichoke, bonnet goats cheese	
<b>Pan Seared Arbroath Mackerel Fillet</b>	<b>8.50</b>
Beetroot and horseradish	
<b>Perthshire Ham Hough Roulade</b>	<b>8.50</b>
Celeriac remoulade, apple puree, Perthshire rapeseed croutes	
<b>Haggis Croquettes</b>	<b>8.00</b>
Neep puree, whisky sauce	

**MAINS**

<b>Beer Battered Scabster Landed Haddock</b>	<b>15.00</b>
Dressed mixed leaves, tartar sauce, lemon wedge, chips	
<b>Hand Formed Ayrshire Beef Burger</b>	<b>15.00</b>
Pickles, red onion jam, slaw, dressed mixed leaves, chips	
<b>Confit Gressingham Duck Leg</b>	<b>16.00</b>
Braised red cabbage, pomme puree, winter greens, red wine jus	
<b>Braised Perthshire Ox Cheek</b>	<b>17.00</b>
Pearl barley and pancetta risotto, kale, braising liquor	
<b>Slow Cooked Ayrshire Pork Belly</b>	<b>17.00</b>
Tarbert scallop, cauliflower puree, black pudding hash, winter greens, whisky sauce	
<b>Pan Fried Tarbert Seabass</b>	<b>18.00</b>
Puy lentil cassoulet, Jerusalem artichoke puree, buttered kale, red wine sauce	
<b>Roasted Collar of Butternut Squash</b>	<b>14.00</b>
Slow roast tomatoes, chestnut mushrooms, winter greens, herb oil	

**TO SHARE**

<b>Scottish Smoked Fish Selection for Two</b>	<b>20.00</b>
Arbroath mackerel pate, Trossachs smoked trout, Shetland oak smoked salmon, Cullen skink, pickles, slaw, Perthshire oatcakes	

**SIDES**

**Chips 4.00, Truffle and Parmesan chips 4.50, Slaw 3.00, Side Salad 3.00, Bread and butter, 3.00**