



STARTERS

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| VENISON – VENISON CARPACCIO WITH YOLK, HAZELNUT AND HERBS | 14 |
| SOUP – BUTTERNUT SQUASH SOUP WITH SOURDOUGH BREAD AND CULTURED BUTTER | 9 |
| HEBRIDEAN SALMON – TOBERMORY SALMON WITH FENNEL, CAPERS AND BURNT CREAM | 14 |
| SCALLOPS – NATIVE ISLAY SCALLOPS WITH APPLES, SEA HERBS AND SEA BUCKTHORN | 16 |
| BEETROOT – BABY BEETROOT WITH CROWDIE CHEESE AND HERBS | 12 |
| HOWTOWDIE – CHICKEN WITH SPINACH AND LEEK | 14 |

MAINS

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| HAIRY COO – OCTOMORE BEEF WITH PEASEMEAL FROM GOLSPIE AND GREENS | 28 |
| PARTRIDGE – WILD SCOTTISH PARTRIDGE WITH WILD MUSHROOMS AND BARLEY | 25 |
| CRAPPIT HEID – NORTH SEA HAKE WITH SAMPHIRE AND A WILD HERB POTATO TERRINE | 25 |
| BARLEY KALE – BARLEY RISOTTO COOKED WITH CHARCOAL, KALE AND CELERIAC | 16 |
| CAULIFLOWER - FIRE ROASED CAULIFLOWER WITH A GRENS AND SPICED CAULIFLOWER SAUCE | 16 |
| SEA TROUT – SCOTTISH SEA TROUT WITH CRUSHED POTATOES | 22 |

DESSERTS

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| CRANACHAN – RASPBERRIES WITH OATS, WHISKY AND CREAM | 7 |
| SEA BUCKTHORN – SEA BUCKTHORN SORBET WITH TOASTED BUCKWHEAT | 7 |
| WHITE CHOCOLATE – CREMEUX WITH CREAM AND PINE | 7 |
| THE AULD ALLIANCE – SCOTTISH AND FRENCH CHEESES | 17 |

ALLERGEN STATEMENT:

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.