

# Open Set Menu

## STARTERS

Cullen Skink\* V £8.50 

Arbroath smokie, potatoes & leek, sour dough

Hot Smoked Scottish Salmon (GF) £10.00 

Keta caviar, summer leaves & lemon


Haggis Bon Bons £9.50

Whole grain mustard mayo

Basil Mousse (GF) £9.50 

Locally sourced mixed tomatoes, mozzarella & black olive


## MAINS

Rack of Perthshire Lamb £26.00 

Smoked potato puree, tender stem broccoli & sauce reform

8 oz Sirloin Steak £27.50 

28 day dry aged, grass fed Scottish beef, traditional garni, peppercorn & whisky sauce

Cod Fillet £21.00 

Crushed herb potatoes, spinach, herb & lemon dressing

Chicken Breast £19.00 

Leg & egg, celeriac & spring onion

Courgette Spaghetti £17.50  



Sun blushed tomato, BBQ peppers & Salsify

## DESSERTS

Chocolate & Orange Fondant £7.00 

(please allow time as freshly baked)

Baked white chocolate & orange sorbet

Eton Mess £6.50  

Locally picked strawberries, meringue, black pepper & basil

Praline Chocolate & Coconut Tart £6.50  

Vegan vanilla ice cream

Pineapple Carpaccio £6.50  

Coconut, rum, chillies & lime sorbet

Dark Chocolate Ganache & Strawberry Pate de Fruit £4.00

Our menu description does not include a full description of ingredients, please ask of our allergen's matrix for any allergens or intolerances.