



## **A LA CARTE**

### **HORS-D'ŒUVRE**

Albert Roux Soufflé Suisse £9.50

Isle Of Mull Seared Scallops, Celeriac and Black Garlic Purée, Charred Romanesco £10.50

Jerusalem Artichoke Royale, Cauliflower Veloute, Sea Herbs, Nori and Almond Butter £11.00

Gartmorn Duck and Pistachio Cervelat, Ruby Port Reduction, Toasted Brioche £15.00

Ricotta and Pea Ravioli, Broadbean Guacamole, Parmesan Crisp £10.50

### **ENTREES**

Poached Loch Duart Salmon, Watercress Emulsion, Roast Salsify, Potato Gnocchi £24.50

Oven Roast Gartmorn Chicken, Black Garlic, Pea Fricassee, Potato Crisp £25.00

Roast Breast of Gartmorn Duck, Compressed and Raw Apple, Pomme Anna, Sauce Marco Polo £26.00

Roast Fillet of North Atlantic Cod, Grilled Asparagus, Crushed Jersey Royals, Sauce Grenoble £26.50

Gilmour's Beef Fillet Rolled in Onion Ash, Buttered King Oyster Mushroom, Parsley Puree £42.50

### **LES DESSERTS ET FROMAGES**

Albert Roux Classic Lemon Tart, Raspberry Sorbet £9.00

Rum Baba with Rum Infused Pineapple, Traditional Milk Ice Cream £9.00

Selection of Ice-Cream & Sorbets £8.00

Cranachan Souffle, Toasted Whisky Oats, Whisky Ice Cream £11.00  
(Please Allow 15 Minutes)

Selection of French and British Cheeses with Quince Jelly & Walnut Bread £13.50

We endeavour to use local produce wherever possible  
A 12% discretionary service charge will be added to your account  
**Please advise us about any allergies before placing your order**