

HORS d'OEUVRES

Dressed Isle of Mull crab, sapphire, cherry tomato confit, quail egg, lardons, cider dressing	£12.50
Potted duck Duck confit and foie gras, plum chutney, toasted brioche A perfect accompaniment to foie gras - Château Doisy-Védrières 2002 Grand Cru Classé, Sauternes 70ml glass £7.50 125ml glass £12.50	£14.50
Witchery haggis, neeps and tatties Traditional haggis blended with chicken mousse.	£9.50
Smoked fish from the Inverawe smokehouse Loch Etive trout with Isle of Mull crab crème fraîche, eel with pickled cucumber, hot-smoked salmon with beetroot purée	£13.50
Witchery shellfish bisque, rouille, croutons and gruyère	£8.50
Guy Grieve's scallops, herb-baked with smoked Iberico pancetta and garlic	£17.00
Tweeddale pigeon breast, salad of pickled girolles, pancetta, roast hazelnut pesto <i>We suggest that you take care when eating wild game as some shot may remain</i>	£10.50
Barigoule of seasonal vegetables, pickled walnuts, organic herbs, goat cheese croutons	£9.00
Steak tartare, celeriac remoulade Seasoned raw prime Borders beef	starter with raw quail egg £11.50 main course with raw hen egg and chips £22.50

FISH and SHELLFISH

Lindisfarne oysters, grown on the seashore of the Lindisfarne nature reserve served on ice with lemon, Tabasco and shallot vinegar	each £2.25
Traigheanna Bay oysters, Donegal, Ireland served on ice with lemon, Tabasco and shallot vinegar	each £2.50
Scottish seafood platter oysters, langoustines, clams, mussels, crab and smoked salmon served on ice with lime mayonnaise, Tabasco and fresh lemon	with ½ lobster £35.00 with whole lobster £50.00
<i>We suggest that if eating oysters guests avoid spirits and drink alcohol in moderation</i>	
Guy Grieve's scallops, herb-baked with smoked Iberico pancetta and garlic, green salad, Yukon Gold potato mash	£27.50
Roast hot-smoked Loch Duart salmon, sweet potato, green beans, butter sauce	£21.00
Steam Pot of Scottish shellfish Isle of Mull shellfish, lobster broth, baby fennel, heritage potatoes	£35.00

ROASTS and GRILLS

Three Little Pigs	£24.50
Slow-braised belly, roast loin and grilled shoulder bacon, cider-glazed parsnips, apple sauce	
Double sirloin, served on the bone (500g)	£39.00
chop house butter, chips cooked in goose fat, green salad	
Roast loin of Cairngorm red deer,	£26.00
squash, walnut and blue cheese pithivier, bramble purée, bitter chocolate oil	
Roast Borders Grouse,	£28.00
game chips, bread sauce, braised red cabbage, livers and hearts on toast, pear jus <i>We suggest that you take care when eating wild game as some shot may remain.</i>	
Saddle of rabbit with its own mousse,	£23.00
Serrano ham, braised celery hearts, Gewürztraminer sauce	

VEGETARIAN

Cauliflower risotto, spinach and cauliflower bhaji,	£16.00
coconut and curry oil	
Wild mushroom and autumn squash lasagne	£16.00

SIDE ORDERS

Yukon gold mash potatoes	£4.00	Grilled Portobello mushrooms	£4.00
Triple cooked Maris Piper chips	£4.00	Broccoli, anchovy butter	£4.00
Peas and bacon	£4.00	Buttered baby carrots	£4.00
Organic mixed leaf salad £5.00			

Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies.

The Witchery is proud to support the work of some of Scotland's finest food producers, growers, fishermen, farmers, cheese makers, butchers and gamekeepers. We use the best Scottish produce that we can find including Peelham Farm's outstanding Berwickshire Tamworth pork. Findlay's of Portobello supply their award-winning traditional haggis. Renowned East Lothian butcher John Gilmour's Scotch beef is 28 day aged and fully traceable and we are members of the Scotch Beef Club. Outstanding free-range chicken is sourced from Gartmorn Farm, Alloa, farmers who are passionate about quality poultry. Game birds are shot on Borders estates and red deer on the hill. King scallops are hand-dived in the Grade A waters around the Isle of Mull, delivered to us on the shell within 8 hours of harvest by the Ethical Shellfish Company who also supply our brown crabs, langoustines and lobsters. We use Eilean Shona mussels and Loch Leven clams. Smoked fish comes from the acclaimed Inverawe Smokehouse and our salmon is the finest and most sustainable there is - from the cold, clear waters of Loch Duart in Sutherland. Exceptional oysters come from just over the border - the historic oyster beds in the Lindisfarne National Nature Reserve or from the clear blue waters of the Donegal coast where this family-owned business have been harvesting "Best Irish Oysters" for 100 years.

The Carrolls have been farming at Tiptoe Farm, Northumberland, since the 30's and now specialise in Heritage potatoes – they are award-winning producers of these wonderful old varieties.

A discretionary 10% service charge will be added to parties of 8 and over.

All prices are inclusive Value Added Tax at the current rate.

Witchery chocolate bars are available from reception at £4.00 each or 3 for £10.00.