

Oban native oysters, grown in the clear waters of Argyllshire.
Served on ice with lemon, tabasco, and shallot vinegar
~~£3~~ £2.62 per oyster

Starters

Shellfish bisque, garlic croutons, rouille & Gruyère ~~£10~~ £8.75

Borders beef rump tartar, raw hen's egg, burnt onion mayo, crispy shallots ~~£13~~ £11.38

Anstruther crab, pickled cucumber, katsu curry mayonnaise, granny smith apple ~~£14.50~~ £12.69

Isle of Mull king scallop 'sur la plancha', garden herb risotto with nero sauce & squid ink cracker
~~£16~~ £14

Compressed heritage tomato, haricot vert, boiled duck egg, cantabrian anchovy, niçoise, olive & basil dressing ~~£10~~ £8.75 V

Main

Scotch ribeye, portobello mushroom, caramelized onion, confit of tomato, smoked marrow & a choice of bordelaise or bearnaise sauce ~~£39~~ £34.95

North Atlantic halibut, basil puree, sea aster, confit lemon, crispy potato & lemon oil
~~£32.95~~ £28.83

Roast grouse from Balmoral Estate, parsley porridge, young turnips, brambles & game chips
~~£37~~ £33.25

Butternut squash fondant, ricotta fondue, courgette & parmesan cannelloni, toasted pine nuts
~~£20~~ £17.50 V

Lobster omelette, sauce Americana ~~£28~~ £24.50

To share

Platter of oysters, lobster, North Sea crab & crevettes ~~£75~~ £65.63

Glenfeshie red deer Wellington, potato cake, crushed squash, pecans & estate bottled olive oil

- for one ~~£35~~ £30.63
- for 2 to share ~~£72~~ £63

Sides £5 £4.38

House chopped salad

Thick-cut chips

Baked courgettes & aubergines, tomato & parmesan

Olive oil pomme purée

Grilled gem, blue cheese & walnuts

Steamed seasonal greens

Grilled stem broccoli, anchovy butter