

## OYSTERS

Oban native oysters, grown in the clear waters of Argyllshire.

*Served on ice with lemon, tabasco and shallot vinegar*

*six / nine / dozen*

*17.00 / 25.00 / 33.00*

## CRUSTACEA AND MOLLUSCS

Fruits de mer langoustines, oysters, clams, mussels, crab, <i>smoked trout, served on ice</i>	35.00
Fruits de mer 'royale' <i>Half dozen oysters, Belhaven crab, clams, mussels, smoked seatrout, langoustines, whole east Lothian lobster</i>	110.00
Lobster and crab cocktail, <i>cocktail sauce, avocado puree</i>	18.95
Seared Isle of Mull scallops <i>garden pea velouté, crispy pancetta &amp; mint oil</i>	16.50
Scottish langoustines <i>grilled with chilli butter</i>	24.50

## VEGETARIAN STARTERS

Isle of Wight Heritage tomatoes, <i>marinated in sesame with charred watermelon, buffalo mozzarella &amp; sweet cicely</i>	10.00
Grilled new season stem broccoli <i>Burrata, brown butter &amp; marcona almonds</i>	9.50

## STARTERS

Witchery haggis <i>curried pineapple chutney, swede and potato bhaji</i>	9.50
Shellfish bisque, <i>Gruyere rouille</i>	9.50
Brûléed duck liver parfait <i>toasted brioche</i>	14.00
Seared line caught mackerel <i>Fried brioche, gooseberry jam, lemon mayonnaise</i>	9.50
Steak tartare <i>seasoned raw prime Scotch Borders beef</i>	
<i>starter with raw quail egg</i>	12.50
<i>main with raw hens' egg and chips</i>	22.00
Roast vine tomato and sweet cicely soup	9.50

## VEGETARIAN MAINS

Roast celeriac with new season ceps, <i>field mushroom &amp; truffle puree</i>	22.00
Foraged mushroom risotto <i>truffle oil and aged vegetarian Parmesan (without parmesan – Vegan)</i>	19.00
Baked aubergine <i>arrabbiata, estate bottled olive oil &amp; vegetarian parmesan, Phantassie farm organic leaf salad</i>	23.00
<i>(without parmesan – Vegan)</i>	

## FOR TWO

### Lamb Wellington

*loin stuffed with wild mushroom and chicken mousse, wrapped in Serrano ham, ratatouille, greens, basil mash*  
68.00

### Côte de boeuf of Ballindalloch beef 800 grams

*caramelised onions, Gruyere and bone marrow crumb, triple cooked chips*  
*Choice of Bordelaise or chasseur sauce.*  
96.00

## MEAT MAINS

Roast breast of duck Spiced carrot puree, pickled carrot, lotus root, madeira	27.00
Himalayan salt dry aged ribeye steak 250 grams <i>served with grilled king oyster mushroom, Roscoff onion, chips, purple garlic &amp; air-dried tomato</i> <i>Choice of Bordelaise or chasseur sauce</i>	39.00
Roast loin of Cairngorm venison, field mushroom puree, grilled broccoli, sautéed Scottish girolles & broad beans	28.95
Ballotine of rabbit, wrapped in pancetta <i>with herb mousse, ragout of leg &amp; buttered tagliatelle</i>	27.00

## FISH MAINS

Whole lemon Sole roasted on the bone, <i>grilled shrimp and shrimp butter</i>	39.00
Roast north Atlantic halibut, <i>Iberico ham crumb, salsify, chard &amp; tonka bean hollandaise</i>	29.00
Langoustine and crab omelette <i>sauce Americaine</i>	25.00
Seared Isle of Mull scallops garden pea <i>velouté</i> , <i>crispy pancetta</i> & <i>mint oil</i>	34.50