

## OYSTERS

**Traditional**  
*served on ice with lemon, Tabasco  
 and shallot vinegar*  
*six / nine / dozen*  
 17.00 / 25.00 / 33.00

**Rockefeller**  
*grilled with spinach and hollandaise  
 sauce*  
*six / nine / dozen*  
 19.00 / 28.00 / 35.00

## CRUSTACEA AND MOLLUSCS

**Fruits de mer**  
*langoustines, oysters, clams, mussels, crab,  
 smoked trout*  
*served on ice* 35.00

**Seared Isle of Mull scallops**  
*jardinière of vegetables, ginger, lemon  
 grass, chilli, katsuobushi veloute* three 16.50  
 six 30.00

**Dressed Belhaven crab,**  
*Granny Smith and fennel salad,  
 pear avocado puree* 16.00

**Scottish langoustines** 24.50  
*grilled with chilli butter*

## STARTERS

**Heritage beets (V)** 10.00  
*Burrata, heritage beets, pomegranate,  
 truffle honey dressing*

**Torchon of foie gras** 14.00  
*Gartmorn duck wing & pistachio,  
 green apple, toasted brioche*

**Witchery haggis** 9.50  
*curried pineapple chutney, swede and  
 potato bhaji*

**Charred "Isle of Wight" heritage tomatoes**  
*mascarpone & wasabi cream,* 10.00  
*pine nuts & pickled shallots (V)*

**Shellfish bisque** 9.50  
*Gruyere, rouille*

**Miso seared salmon** 12.00  
*Asian salad, black sesame sakura*

**Steak tartare**  
*seasoned raw prime Scotch Borders beef*

*starter with raw quail egg* 12.50  
*main with raw hens' egg and chips* 22.00

## FOR TWO

### Lamb Wellington

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

65.00

### Cote de boeuf of Ballindalloch beef 800 grams

*grilled baby Gem with blue cheese & walnuts, roscoff, dauphinoise*

96.00

## MAINS

Scotch fillet steak 198 grams 41.00

Himalayan salt dry aged ribeye steak  
250 grams 39.00

*All served with grilled king oyster  
mushroom, roscoff onion, chips, purple  
garlic & air-dried tomato*

*Choice of bordelaise or chasseur sauce*

Lobster and crab omelette 23.00  
*sauce Americaine*

Whole lemon sole meuniere 43.00

Seasonal forest mushroom & pumpkin lasagne  
*parmesan custard (V)* 19.00

Roast loin of Cairngorm venison 27.00  
*confit of golden beet, pommes Anna, verjus,  
prune and cardamom, glazed fig*

Roast North Atlantic monkfish 28.00  
*squid ink risotto, braised Alexanders,  
chive butter sauce*

Roast fillet of North Atlantic halibut, 36.00  
*pickled seashore vegetables, Belhaven lobster  
hollandaise*

Barigoule of baby violet artichokes (V) 19.  
*haricot vert, broad beans, minted ricotta*

Breast of Gartmorn free-range organic chicken  
*ballantine of leg, charred leeks, new season*