

STARTERS

LOBSTER BISQUE

Rich and smooth bisque made with Buckie lobster and served with home baked rosemary sourdough 6.45

QUINOA

Toasted lemon quinoa, shaved Lochnagar cheese, toasted sunflower seeds, green apple 6.75

BEEF

Fillet of beef carpaccio, pickled wild mushrooms, blackberries with Islay whisky, crispy kale 7.50

MAINS

GAME PIE

Speyside game pie with seasonal game birds, roasted vegetables topped with crushed roasted herb potatoes 14.25

HADDOCK RISOTTO

Lossiemouth smoked haddock risotto, white wine, peas, soft poached free range egg, Cambus O'May cheese 14.95

RAVIOLI

Lochnagar cheese ravioli, cashew nuts and spinach 14.25

DESSERTS

STICKY TOFFEE PUDDING

Served with vanilla ice cream 5.95

ALMOND CAKE

Cake made using ground almonds and stewed oranges, served with Chantilly cream 5.95

FRUIT STEW

Warm mulled wine fruit stew, honey and oat granola, vanilla ice cream 5.95

CHEESE

SCOTTISH CHEESES

A rotating selection of fine Scottish cheeses and home-made chutneys 8.95

TREAT YOURSELF THIS FEBRUARY

3 COURSES FOR £23.95 · 2 COURSES FOR £19.95



We work extremely hard to source the best possible Scottish ingredients from our independent butchers, fishmongers and veg growers. We hope that these great ingredients, cooked with care and served with a smile all contribute to a wonderful evening.

 VEGETARIAN  VEGAN  CAN BE VEGAN

 GLUTEN FREE  CAN BE GLUTEN FREE