



DINNER

with ewe's curd, walnut and watercress £18.50

Embered Beetroots

CURED HALIBUT

with fennel, tomato and radish £19.75

MACDUFF LOBSTER TAIL

with smoked aubergine, clotted cream and lemon balm £24.25

WEST COAST SCALLOP

with pumpkin, sea aster and candy sunflower seeds £23.75

PERTHSHIRE MALLARD

with plum, savory granola and wild mushrooms £21.50

Pork and Black Pudding Press

with pistachio, crab apple and duck egg £23.50

TO FOLLOW

JERUSALEM ARTICHOKE

with pearl barley, autumn truffle, tain cheddar and black garlic £32.50

NORTH SEA COD

with mussels, pickled mustard seeds, scraps and samphire £37.75

Монкгізн

with brown-butter hollandaise, broccoli, baby gem, seaweed new potato £41.75

BALMORAL ESTATE PHEASANT

with celeriac, beetroot, blackberry and game jus £38.00

INVERCAULD VENISON LOIN

with hot pot, cabbage, baby kale and chestnut £42.50

ABERDEENSHIRE BEEF WELLINGTON - FOR 2

with braised red cabbage, crushed swede and artichoke £110.00

SIDES

TRUFFLE MASH £10.00

Brassicas with Hazelnut and Brown Butter £8.50

SEASONAL VEGETABLES and TARRAGON DRESSING £8.50

FRIES WITH BIRCH ASH SALT £5.00



All dishes are made in an environment where all allergens are present, including nuts, dairy & gluten. We are proud to support The River Dee Trust and invite you to support their efforts to improve rivers for future generations with a discretionary £1 donation added to your bill.

The River Dee Trust is a charity registered in Scotland, No: SCO28497.