



TO BEGIN

50g Exmoor caviar

buckwheat blinis, crème fraîche £125.00

CAPE WRATH OYSTERS

Yorkshire rhubarb hot sauce, apple £24.00

FOR STARTERS

CRAPAUDINE BEETROOTS COOKED IN EMBERS whipped goats curd, pickled walnut, endive £18.00

DRESSED HEN CRAB

pickled salsify, stem ginger mayonnaise, toasted muffin £23.00

SEARED WEST COAST SCALLOP carrots, bitter leaves, orange £24.00

INVERCAULD ESTATE BEEF TARTARE confit egg yolk, pickled shallot £24.00

New season asparagus

fresh cheese, wild garlic, soft egg, brioche crisp £22.00

FOR MAINS

CAMBUS O'MAY CHEESE SOUFFLÉ
melted sweet leeks, bitter leaves, pickled walnut dressing £28.00

WOOD-ROASTED COD
mussels, pickled salsify, almond & vermouth £39.00

CONFIT DUCK LEG
beetroot, spiced jus £40.00

INVERCAULD ESTATE VENISON grilled mushroom toast, cauliflower, Madeira jus £44.00

MACDUFF LOBSTER wild garlic butter, pont-neuf, side salad £75.00

I.2KG ABERDEENSHIRE RIB EYE ON THE BONE - FOR 2
triple cooked chips, bitter leaf salad, pickled walnut dressing, salsa verde £125.00

SIDES

Brassicas with Chilli & Garlic Olive Oil £8.00
Grilled Baby Gem Lettuce & Bagna Càuda £8.00
Pont-Neuf £8.00
Potato & Beetroot Gratin £10.00

Supplements may apply for those on a dinner inclusive package.

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.