



DINNER MENU

## TO BEGIN

50g EXMOOR CAVIARCAPE WRATH OYSTERSbuckwheat blinis, creme fraiche £125.00Yorkshire rhubarb hot sauce, apple £ 24.00

## FOR STARTERS

CRAPAUDINE BEETROOTS COOKED IN EMBERS crowdie, pickled walnut, endive £18.00

DRESS HEN CRAB radish, stem ginger mayonnaise, toasted muffin £23.00

> RAW ORKNEY SCALLOP buttermilk, pickled cucumber, peas £24.00

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

DENHEAD ASPARAGUS fresh cheese, lovage, 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, fresh peas, vermouth £39.00

WOOD-FIRED LAMB RUMP denhead asparagus, artichoke, ratte potato £42.00

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

> MACDUFF WHOLE LOBSTER garlic butter, triple cooked chips, salad £75.00

I.2kg Aberdeenshire t-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 baby gem lettuce & bagna cauda£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: SC028497.