- Our Menu -

SWISS - £65

Emmental and Gruyère cheese, roasted garlic, white wine and kirsch.

Served with wood fired Ayrshire potatoes, salt baked Jerusalem artichokes, homemade pickles and sourdough

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SCOTTISH - £65

Isle of Mull Cheddar, Tain minger and Anster cheese, roasted garlic, nutmeg and Cairngorm stag ale.

Served with wood fired Ayrshire potatoes, salt baked Jerusalem artichokes, homemade pickles and sourdough

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CHARCUTERIE BOARD - £40

Great Glen salami, cured "Bündnerfleisch" beef, venison salami, Menzie's roast ham, Argyll smoked trout and smoked Scottish mackerel pate. Served with preserved vegetables.

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VEGETABLE BOARD - £24

Marinated and preserved vegetables, salt baked baby potatoes, Italian winter leaves. Served with our house pickled vegetables.

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CHOCOLATE - £38

70% chocolate fondue, with Fife Arms whisky. Served with warm waffles, salted pretzels, brownie, strawberries and marshmallows.