



April Dinner Menu

Please advise our staff of any allergies or intolerances

Starters

Soup and bread of the day	£5
Haricot bean hummus, root veg crisps, carrot slaw	£5
Spiced potted Gourdon brown crab, radish salad, toasted beremeal bannock	£6.5
Salmon tartare, pickled cucumber and dill, rye crackers	£5.5
Wood pigeon pastrami with pickled beetroot on walnut toast, Strathdon blue cheese dressing	£6

Mains

<u>Sides £3.00</u>	Asparagus, spelt, organic poached eggs, Corra Linn ewe cheese, lemon & chervil yoghurt (v)	£14
Herb roast new potatoes	Gnocchi, wild garlic pesto, herb salad (v)	£15
seasonal vegetables	Loch Etive sea trout fillet, seaweed butter, pink fir apple potatoes, sea purslane, preserved lemon gremolata	£15
chunky chips	Pork belly, braised butter beans, sticky shallots, carrot pickle and spring onion	£15
bread and seaweed butter	Peelham farm slow cooked mutton curry with spinach, rice, crispy shallots and flatbread	£16
	8oz Ribeye steak, mushroom cream, heritage potato chips, wild leeks and greens	£23

Desserts

Trio of ice creams: gorse flower, toasted almond, sweet cicely & lemon curd	£6
Rhubarb & star anise mousse, poppy seed & lemon biscuits	£5.5
Chocolate and hazelnut meringue roulade	£6
Selection British cheeses, oatcakes, preserves, fresh fruit	£8

Please see reverse for our whisky selection

Larder whisky selection

25ml

Ardbeg Uigeadail, Islay, 54.2%

£6.5

nose: Multifaceted, notes of peat and little flourishes of dark sugar, freshly ground espresso beans, cereal notes and a most sophisticated tar

palate: Led by sweet, ripe fruit and black forest honey. A good helping of malt. The throne then usurped by a powerful peat and smoked barley

finish: Very long, caramel and malt weave their way through peat smoke and dark sugar and just a hint of fresh espresso coffee before it finally peters out

Aberlour A'Bunadh, Speyside

matured in Oloroso butts and bottled at natural cask strength 59.7%

£6

nose: Terrific aromas of allspice, praline and spiced orange, in harmony with deep notes of Oloroso Sherry.

taste: Orange, black cherries, dried fruit and ginger, spiked with dark bitter chocolate and enriched with lingering Sherry and oak. Superlatively full bodied and creamy.

finish: Robust and long lasting, with bittersweet notes of exotic spices, dark chocolate and oak.

Bruichladdich, The laddie classic, Islay, 50%

£ 5

nose: Crispness of malted barley, soft fruits rise gently giving aromas of pears in syrup, papaya and honeydew melon. Mellow oaky sweetness from the bourbon barrels arrives a little later with notes of vanilla pods.

palate: Beautiful silkiness. The flavours mirror the aromatics completely with an almost syrup-like texture

finish: The influence of the sea evolves as citrus lemon and lime bringing fantastic freshness. The taste lingers long and it is the mellowness of the oak that is the last to leave, fading gently like a sunset on Islay's west coast.

Old Pulteney 12 year old, Wick, 40%

£4.6

nose: Medium to high intensity, dry with a briny hint of sea air

palate: Sweet, floral, citrus: lemon and lime plus dry banana skin. Smooth and faintly salty

finish: : Medium in length, drying and decidedly nutty. A lovely, complex, anytime-of-the-day dram

Sweet wine

75ml

Domäne Wachau, Beerenauslese, Terrassen, Austria, 2013. 12%

£5

Intense greenish yellow with golden reflections; open and pronounced on the nose, intense fruit flavours, tropical fruits such as mango and pineapple, hints of acacia honey and delicate tobacco, very complex and deep; sweet and harmonious on the palate, the crisp acidity perfectly balances the wine, the fruit aroma continues, punchy and lively with a long finish. Recommended with cheese and dessert or try it on its own Riesling 50%, Chardonnay 20%, Muskateller 15%, Weissburgunder 15%

Please note we add 10% discretionary service charge to parties of 6 or more

Special thanks to some of our local suppliers who made this particular menu possible:
Fungi & Forage, Fish Brothers, Peelham Farm, Phantassie, Cyrenians, John Gilmour Butchers, Secret Herb Garden