



## Summer dinner menu

\*\* set menu options - 2/3 courses £15/£18

Available all night Tuesday

5:30 – 6:30 Wednesday – Saturday

### Starters

**Soup of the day with homemade bread (v)	4.95
** Hot smoked salmon and Mara seaweed pate, oatcakes	5.50
** Cured venison, spring onions, radish, rhubarb relish	5.50
Borlotti bean and smoked garlic hummus with freshly baked bread	5.50
Pan fried crayfish tails with salsify and sea aster	6.50
Seared woodpigeon breast, lentils, heritage tomatoes	6.50

### Mains

** Summer squash and spelt risotto with wild mushrooms, toasted walnuts, Isle of Mull cheddar (v)	12.50
<i>goes with - Jurançon Sec, Domaine Loustale, France</i>	
** Pan fried mackerel, peas, fennel, oak smoked tomatoes, Arran mustard	15.95
<i>goes with - Three Choirs, Estate Reserve 'Coleridge Hill', Gloucestershire, England</i>	
** Pressed ham hock, piccalilli, roasted lentil salad	15.95
<i>goes with - Zweigelt, QW, Terrassen, Domäne Wachau, Austria</i>	
Heritage tomato and roasted shallot salad, black crowdie, almonds (v)	13.95
<i>goes with - Grüner Veltliner Federspiel, Terrassen, Domäne Wachau</i>	
Smoked Halibut and roasted beetroot salad, quails eggs	16.95
<i>goes with - Sauvignon de Touraine, Domine Patric Vauvy, Loire, France</i>	
10oz sirloin steak, beef dripping chips, seasonal greens, peppercorn sauce	21.95
<i>goes with - U. Passimienta, IGT, Baglio Gibellina, Sicily</i>	

#### Sides £3.00

bread of the day with herb butter  
beef dripping chips with Hebridean  
sea salt (can be veggie on request)

seasonal mixed leaves  
seasonal vegetables

### Desserts

**Selection of homemade ice creams and sorbets with Mara seaweed shortbread	5.50
<i>try with - St Tamas, Mád, Tokaji, Hungary</i>	
** Sweet cicely set cream, homemade hobnobs	5.50
<i>try with - Douglas Laing Provenance Mortlach 10 Years Old, Speyside</i>	
** Chocolat and raspberry brownie with meadowsweet ice cream	5.95
<i>try with - Pansal del Calàs, Celler de Capçanes, Montsant, Spain</i>	
Fresh strawberries, homemade granola, elderflower ice cream	6.25
<i>try with - Beerenauslese, Terrassen, Domäne Wachau</i>	
Woodruff and salted caramel cheesecake served with roasted apricots	6.25
<i>try with - Jura 16 Year Old Highland, Jura,</i>	
Scottish cheeses with homemade oatcakes and fresh chutney	7.50
<i>try with - His Eminence's Choice!, 10 Year Old Tawny Port, Delaforce</i>	