



## DINNER MENU

Amuse Bouche



Terrine Of Barbary Duck, Corn Fed Chicken, Tomato Chutney,  
Pickles

Aromatic Mushroom Broth, Miso Roasted Mushroom, Soba  
Noodle

Cod Brandad, Smoked Salmon & Spring Onions, Tartar Sauce



Highland Venison Lasagne, Salt Baked Celeriac, Beetroot &  
Elderflower Sauce

Wild Garlic Gnocchi, Roasted Cherry Tomato, Goats Cheese,  
Courgette

Hazelnut Crusted Monkfish, Risotto Nero, Oyster, Cucumber  
Dressing



Glazed Lemon Tart, Raspberry Sorbet, Nettle Gel  
Caramelised White Chocolate Pannacotta, Rhubarb, Pistachio  
Cake

Selection of Scottish Cheeses, Oatcakes, Fresh Fruit

£52 per person