

Autumn

september 08 – november 08

s o u p

puree of butter bean with confit of ham hock

smoked ham, leek and potato

celeriac, crème fraiche and cumin

carrot, orange and coriander

puree of turnip, red lentils with crispy bacon

s t a r t e r

shetland smoked salmon, beetroot and dill salad with red pepper syrup and basil oil

rillettes of duck confit with smoked venison, creamy citrus dressing and baby leaf salad

rannoch smokery herbed chicken with parsnip, orange and pecan nut salad and caramelised red onion chutney

tian of woodland mushrooms, minted red rice and creme fraiche with sweet and sour tomato vinaigrette

duckling and prune terrine with pickled dried apricots, tangerine vinegar dressing and hazelnut toast

pressed roast vegetable terrine with vanilla scented oil cauliflower and truffle remoulade

terrine of chicken, sun blushed tomatoes and puy lentils, truffled honey dressing, paprika filo wafer and leaf salad

roasted marinated wood pigeon breast with celeriac, leek and truffle salad and a braised lentil vinaigrette

terrine of toulouse sausage, sweet cured pork and haricot beans, with jellied pickled beetroot, celeriac and apple remoulade

ginger cured salmon with fennel salad, pickled cucumber and aromatic ginseng dressing

oak smoked shetland salmon simply served with a squeeze of lemon and cracked black pepper

galia melon with prosciutto ham, pink grapefruit segments and piquant syrup
open lasagne of shitake and oyster mushrooms with creamy garlic and grain mustard
sauce and basil oil

warmed brie and white onion tart with rocket leaf salad, lemon oil and chives

main

slow roast cinnamon spiced cushion of pork with rice wine jus, fennel seed mash, sticky red cabbage and white turnip and apple puree

jambonette of chicken with stornaway black pudding and marjoram, served with sweet potato mash and honey glazed roots

roasted guinea fowl supreme with prune, lemon and leek stuffing, creamy white wine jus, grated potato cake, cumin spiced parsnips and savoy cabbage

fillets of lemon sole baked with salmon mousseline and bacon, served with saffron veloute, duchesse potatoes and confit of leeks, carrots and morels

baked fillet of shetland salmon with champagne butter sauce, crushed potato tian, lime braised chicory and roasted pepper

rosemary crusted roast fillet of lamb with rich wine jus, roesti potato, roasted red onion, beetroot and poached celery

supreme of chicken stuffed with haggis, served with whisky jus, mashed roots and roasted potatoes

roasted fillet of scottish beef with port gravy, honey roasted carrots, potato galette topped with plum tomato and parmesan, portabella mushrooms baked with leeks

steamed fillets of red snapper and black bream with chervil butter sauce, fondant potato, crushed peas and ratatouille

roast fillet of venison with thyme and juniper scented jus, butter braised potato, parsnip puree and caramelised shallots

chicken supreme marinated with garlic, lime and paprika, served with coriander gravy, cabbage mash and honey roasted root vegetables

sesame flavoured baked fillet of mackerel with crushed potato and coriander tian, braised fennel, butter beans and tomato veloute

d e s s e r t

nougatine, white chocolate and spiced pear parfait with mango and passion fruit

poached white peach with fresh raspberries, vanilla pod ice cream and hazelnut meringue

pumpkin and orange tart with pistachio caramel and carrot and ginger ice cream

bitter chocolate and honeycomb charlotte with poppy seed tuille and strawberry mint salsa

damson and ginger torte with poached pineapple and lime salsa

strawberry pannacotta with black pepper tuille, liquorice sauce and strawberry museli

lemon mousse with lavender shortbread thins, amaretti biscuit and crystalised peel

raspberry and glayva 'trifle' topped with burnt sugar, toasted oats and almond cookies

raspberry and elderflower jellies, handmade shortbread wafers and chantilly cream

passion fruit pannacotta with honey tuille, turkish delight and crushed honeycomb

hazelnut and pear cheesecake with sugared quince and spiced syrup

belgian chocolate mousse with pistachio praline, orange jellies and sticky cointreau syrup

cheese platter of dunsyre blue, brie and mull cheddar with plum and apple chutney, dried apricots and roasted walnuts

spiced brioche and butter pudding with apricots, served with amoretti custard

individual damson and apple crumble with cinnamon custard and maple syrup

french apple tart, apple strudel ice cream and cherry apple dipped in chocolate and almonds

warmed blueberry frangipane tart with black pepper ice cream and lemon syrup