



À LA CARTE



STARTERS

Velouté of Wild Mushroom with Cep Crumb, Winter Truffled Polenta and Risotto Ravioli	£11.00
Roscoff Onion Tart Tatin with Golden Cross Goats Cheese, Celery Salad, Hazelnut Purée, Verjus Dressing	£10.00
Crispy Parcel of Lightly Spiced Stone Bass, Mejadra Lentil and Rice Salad, Mint and Cucumber Dressing	£12.50
Soufflé Suisse, Albert Roux's Baked Floating Cheese Soufflé in Cream	£9.00
Sweet Home Cured Ardgay Venison Bresola, Salt Baked Dowhill Farm Beetroot, Quince Purée, Smoked Ricotta, Tarragon Mustard Dressing	£12.50

MAIN COURSES

Cromlix Butter Crusted Fillet of North Sea Plaice, West Coast Cockles, Homemade Cuttlefish Ink Cavatelli, Mussel Sauce	£21.50
Daube of Highland Wagyu Beef, Parsley Root Purée, Roasted Winter Vegetables and Port Wine Jus	£30.00
Steamed Fillet of New Season Skrei Cod with Asian Vegetables, Shiitake Mushrooms, King Prawn, Choucroute, Wild Rice and Coconut Broth	£24.50
Lightly Spiced Gressingham Duck Breast, Yeasted Celeriac Purée, Confit Potato, Glazed Carrots and Spiced Jus	£25.50
Wild Newtonmore Venison Wellington for two, Spiced Bread Stuffing with Chestnut, Celeriac and Cranberry, Confit Potato, Sauerkraut, Cromlix Garden Beetroot Salad, Port Wine Jus	£62.00

DESSERTS

Orange Soufflé, Homemade Marmalade Compote, Brown Bread Ice-Cream	£10.00
Chocolate and Pistachio Pave with Lychee Sorbet	£9.50
Braeburn Apple Tart with Almond Frangipane and Clotted Cream	£10.50
Selection of Ice-Creams and Sorbets	£9.00
Selection of British and Continental Cheeses from the Trolley	£12.50

We endeavour to use local produce wherever possible.

Where possible our produce comes from our kitchen gardens or Cromlix Estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.