



Barnett's Artisan Breads, Rosemary, Sea Salt Butter (v)	5
Gordal Olives, Feta, Orange, Thyme	5
Scottish Crab, Apple, Celeriac, Crème Fraiche, Curry Leaf	10
Maple Roast Fig, Beets, Thyme, Sourdough (vg)	8
Ravioli, Minger, Onion, Hazelnut (v)	9
Scotch Egg, Curry, Haggis, Dukkha	8
Roast Orkney Scallop, Truffle, White Chocolate, Dill	14
Venison Bresaola, Brioche, Mushroom, Blue Cheese	10
Halibut, Leek, Potato, Caviar, Parsley	22
King Oyster Mushroom, Cauliflower, Tempeh, Carraway (vg)	16
Butter Basted Coley, Potato, Peas, Mussels, Tartar	19
Langoustine, Avocado, Macadamia, Mango, Gem, Lime	22
Crispy Gnocchi, Mangetout, Asparagus, Parmesan (v)	15
Roasted Chicken, Ceps, Onion, Crème Fraiche	19

Rievers Reserve Grass Fed Beef, Rosti, Sweetcorn, Mushrooms

• 8oz Rump	22
• 7oz Fillet	32
• Guest Cut Of The Week	See Server

Sauces: Madagascan Green Peppercorn, Truffled Herb Butter

Pink Lady Apple Waldorf (v)	5
Maple Beets, Thyme, Sourdough (vg)	5
Fondant Potatoes, Garlic, Rosemary (v)	5
Courgette, Rocket, Sherry Vinegar, Dill (vg)	5
Skin On Chips (v)	5
Langoustines, Garlic Butter	12
Strawberries, Yoghurt, PX, Pistachio, Lemon Balm (vg)	8
Kafir Key Lime Pie, Meringue, Mango (v)	8
Chocolate Marquise, Pear, Fennel, Salt, Almond (v)	8
Artisan Selection of French & Scottish Cheeses (v, vg available)	14
• Traditional Ayrshire Dunlop, Pear, Oatcakes	
• Brodick Blue, Truffle, Honeycomb, Charcoal	
• Minger, Sourdough, Apple	



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information.