

A LA CARTE DINNER

STARTER

Roast Sweetcorn Soup

Homemade Chorizo, Caramelised Onions & Soft Quail Egg

£12.50

Scottish Blue Tail Lobster Risotto

Baby Fennel & Ruby Grapefruit, Truffle Fumet

£18.00

Highland Venison Faggot

*Sautéed Wild Mushrooms & Smoked Bone Marrow,
Horseradish Emulsion*

£15.00

Charred Local Leek & Chestnut Tarte Tatin

Aniseed Ice Cream, Local Langoustines, Baguette Veloute

£17.50

SALADS

Confit Heritage Tomato & Basil

Smoked Burrata, Focaccia Croutons, Sherry & Tomato Consommé Jelly

£12.00

Classic Caesar

Crispy Lardons, Brioche Croutons, Baby Gem Lettuce, Shaved Parmesan

£11.00



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MAIN COURSE

Roast Scottish Rabbit Saddle

Charred Local Langoustines, Smoked White Onion Puree, Madeira Jus

£32.00

Zarzuela of Scottish Seafood

(Sea Trout, Orkney Scallop, Cockles, Peterhead Lemon Sole, Braised Octopus)

Sauerkraut & Mascarpone, Gaufrette Chips, Sauce Bisque

£35.00

Assiette of Highland Lamb

(Bone Marrow Crusted Fillet, Merguez Sausage, Sweetbread Noisette)

Salt Baked Celeriac, Girolles & Ceps, Goats Curd, Black Garlic Jus

£35.00

Lightly Curried Rockall Monkfish Tail

Cauliflower Cous-Cous, Smoked Mussels, Sauce Bois Boudran

£33.00

32 Day Dry Aged Aberdeen Angus Beef Fillet Steak

Ruby Port Braised Oxtail, Parmesan Gnocchi, Baby Spinach, Café de Paris Butter

£40.00



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DESSERTS

Lemon & Fig Panna Cotta

Lemon Jelly, Caramelised Apple Mousse, Fig Sorbet

£12.00

Spiced Poached Pear & Blackberry Macaroon

With Almond Crunch and Pear Sorbet

£14.00

Links House Grand Dessert

*(Milk Chocolate & Salted Caramel Entremet, Dark Chocolate Coulant,
Bubble Gum Macaroon, Frozen Yoghurt & Cherry Sorbet)*

£14.00

Selection of Home-Made Ice Creams & Sorbets

£11.00

Local and Continental Artisan Cheese Selection

£15.50

