

SUNDAY LUNCH

White Onion and Parmesan Veloute
Caramelised Onions, Parmesan Tuile



Oysters “Kilpatrick”



Juniper and Thyme Braised Pork Cheek
Confit Belly, Smoked Potato and Sage, Burnt Nashi Pear



32 Day dry Aged Roast Rib of Highland Beef
*Yorkshire Pudding, Duck Fat Roast Potatoes, Glazed Vegetables,
Red Wine Jus*



Seared Fillet of Shetland Salmon
Wye Valley Asparagus, Pickled Cauliflower, Wild Garlic Emulsion



Salt Baked Rainbow Beetroot and Chilli Risotto
Baby Turnips and Capers, Smoked Burrata



Amalfi Lemon and Vanilla Bavaois
Rhubarb Jam, White Chocolate Ice Cream



Local Artisan Cheese Selection
Golspie Mill Oatcakes, Grapes and Celery, Prune Chutney



Homemade Ice Creams and Sorbets

*If you wish to indulge in both dessert & cheese selection an
additional supplement of £8.00 is applied.*

£35

