

A LA CARTE DINNER MENU

STARTERS

Cappuccino of local Langoustine
*Shellfish Tortellini, Preserved Lemon,
Garden Fennel*

Confit Heritage Tomato and Basil Saladette
*Dehydrated Black Olive, Smoked Burrata Mousse
Wild Garlic Condiment*

Maple Smoked Gressingham Duck Supreme
*Foie Grass Rocher, Organic Beetroot Ketchup
Seville Orange and Nasturtium*

Almond Crusted Orkney Scallop
*Curried Veal Sweetbreads, Garden Peas
Lemongrass and Coconut Emulsion
Supplement £7.00*

MAIN COURSES

Lemon Thyme Butter Roasted Halibut Pave
*Octopus Bois Boudran, Leek and Spinach Fondue
Piquillo Pepper Butter Sauce*

32 Day Dry Aged Angus Beef Fillet Steak
*Confit Ratte Potatoes, Ox Tongue Bolognaise
Rainbow Carrots, Red Wine Jus
Supplement £8.00*

Tournedos of Scottish Sea Trout
*Wye Valley Asparagus and Local Langoustine
Nero Risotto, Lightly Spiced Bisque*

Assiette of Highland Spring Lamb
*Sweetbread Ravioli, 12hr Braised Neck, Anise Cured Loin
Morel Mushrooms and Wild Asparagus, Black garlic Jus*

DESSERTS

Bitter Chocolate and Praline Delice
*Sea Salt and Pistachio Soil, Dehydrated Ruby Chocolate
Buttermilk Ice Cream*

Links House Grand Dessert
*Dark Chocolate Coulant, Popcorn Macaroon
Salted Caramel Entremet, Yoghurt Sorbet*

New Season Perthshire Strawberry Cheesecake
*Sablè Breton, Matcha Tea Sponge
Pink Peppercorn Tuile*

Local Artisan Cheese Selection
*Golspie Mill Oatcakes and Crackers
Grapes, Celery and Prune Chutney
Supplement £5.00*