

STARTERS

- Beetroot-cured SALMON, smoked salmon brandade, pumpernickel, horseradish, buttermilk, dill £12
- Chestnut MUSHROOM velouté, Munster tarte flambé £9.50
- PORK shoulder, pig's cheek and root vegetable pressing, black pudding, pickled apple, crispy ear £9.50
- Isle of Mull SCALLOP, roast cauliflower, spiced almonds, scallop dashi, Granny Smith apple, squid ink £18.50
- Salt-baked BEETROOT tartare, watercress, quails egg, Knockraich farm crowdie, dill cream cracker £9.50
- Ballotine of DUCK, Puy lentils, choucroute garnie, Riesling gelée, pistachio £12
- All spice roast CELERIAC, Époisses, lovage, Granny Smith apple, Grappa, hazelnuts £10
- North Berwick LOBSTER mousse, red pepper panna cotta, smoked scallop tarama, courgette, basil, Parmesan £17
- MALLARD, VENISON and PHEASANT terrine, prunes, plum chutney, red cabbage Chantilly, fermented blackcurrants £13

LAND & AIR

- JERUSALEM ARTICHOKE, winter truffle duxelle, confit Leven Farm duck yolk, confit and pickled shallot £19.80
- Heritage CARROT, spiced gnocchi, carrot and cardamom purée, raita dressing £19
- Pan-roast GUINEA FOWL breast, confit leg, wild mushrooms, mustard brambles, bread sauce £33
- VENISON loin, braised haunch tart fine, smoked celeriac, mealy pudding, sauce bigarade £36
- Mallard DUCK breast, honey and nigella glaze, confit leg, smoked apricot ketchup, puffed saffron rice £31
- Tweeddale SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce (250g) £40 or fillet of beef £45

SEA & LOCH

- Roast Scrabster PLAICE fillet, hazelnut crust, mushroom gnocchi, spiced pumpkin, salsify, sea radish £19
- Gigha HALIBUT, truffle and onion barley, Jerusalem artichoke, pickled navet, chive £34
- Seared fillet of cod, white bean cassoulet, pickled daikon, gordal olive crumb £20

CLASSIC SHARING DISHES FOR TWO

- Chateaubriand of Scotch fillet of BEEF, seasonal vegetables and potatoes, Madeira jus, béarnaise sauce (400g) £79
- Roast rack of Tweeddale Scotch LAMB, seasonal vegetables and potatoes, redcurrant sauce and mint Hollandaise (500g) £76

CHEESES

- FRENCH, Comté, Chaource, Langres, and Fourme d'Ambert with truffled honey, grapes and Melba toast £9.95
- SCOTTISH, Loch Arthur, Four Ewes, Nanny McBrie and Strathearn with quince paste, truffled honey, oatcakes £9.95
- Auld Alliance of cheeses; all eight French and Scottish cheeses with accompaniments £16.50

PUDDINGS

Prestonfield Pink Lady APPLE Tarte Tatin, Calvados toffee sauce, cinnamon ice cream for two £21

PISTACHIO olive oil sponge, whipped mascarpone, caramelised white chocolate, SEA BUCKTHORN ice cream, confit mandarin £10.95

FONDANT dark chocolate and redcurrant, peanut butter ice cream £9.50

Cox's Pippin APPLE, hazelnut crumble, candied ginger ice cream, Dirleton plum jam £9.50

Baked sour cream cheesecake, BLACKCURRANT, spiced pear sorbet £9.50

70% DARK CHOCOLATE crèmeux, prunes Armagnac, Earl Grey tea-poached pears, marzipan ice cream £10.95

WHITE CHOCOLATE and grapefruit délice, yuzu sherbet, hazelnut £11.50

Ice cream, sorbet and sherbet £6.50

LUNCHTIME FAVOURITES Served daily 12.00am – 2.00pm

Daube of BEEF, oxtail and ale pie, steamed greens, Madeira bone marrow butter, truffle pommes mousseline £17

Half Belhaven LOBSTER mac and Gruyère cheese, Thermador crumb with lobster £32

Seared VEAL liver and onion, Arran mustard mash, lime jus £18.50

Sunday only, ROAST Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables £22

SET MENU Lunch 2 courses £22, 3 courses £29, Dinner 3 courses £38

Beetroot-cured SALMON, smoked salmon brandade, pumpernickel, horseradish, buttermilk, dill

Chestnut MUSHROOM velouté, Munster tarte flambé

All spice roast CELERIAC, Époisses, lovage, Granny Smith apple, Grappa, hazelnuts

~

Roast Scabster PLAICE fillet, hazelnut crust, mushroom gnocchi, spiced pumpkin, salsify, sea radish

Seared VEAL liver and onion, Arran mustard mash, lime jus

Tweeddale BEEF carbonnade, English mustard dumplings, rosemary mash, Granny Smith apples, crispy cinnamon onions, watercress

Heritage CARROT, spiced gnocchi, carrot & cardamom purée, raita dressing

~

DARK CHOCOLATE and redcurrant fondant, peanut butter ice cream

Cox's Pippin APPLE, hazelnut crumble, candied ginger ice cream, Dirleton plum jam

Baked sour cream cheesecake, BLACKCURRANT, spiced pear sorbet

Food Allergies: if you have a food allergy please advise a member of staff before ordering Food Allergies: so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.