

Dinner Menu

Soup

Fresh market soup of the day

Trout

Smoked trout, horseradish & dill

Rabbit

Warm timbale of rabbit, rocket, black pudding & pickled walnuts

Halumi

Fritter of halumi & butterbean, pesto salad

Beef

Fillet of 21 day aged Duke of Buccleuch beef, creamed leeks, dauphinoise potatoes & roasted shallot jus

Sea Turbot

Pan fried fillet of sea turbot, Purple sprouting broccoli, trompette mushrooms & potato rosti

Pork

Roast Scottish pork tenderloin, apples, prunes, spring greens & potato fondant

Smoked Peppers

Filo of smoked peppers, spiced polenta, caramelised squash & poppyseed

Cheeses

Scottish artisan cheeses & oatcakes

Queen's Pudding

Pears & raspberries with brioche

Figs & Dates

Rich sponge of figs & dates, rhubarb ice cream

Chocolate

Tart of dark & milk chocolates, cherry sorbet

Twenty six pounds and fifty pence per person

Parties of ten or more will have a discretionary
10 percent service charge added to their bill

Chef's market dishes

Crespellini

Seafood Lasagne di crêpes, tarragon froth & caper salad

Duck & Venison

Terrine of duck & venison, golden beetroot

Chicken

Roasted breast of maize fed chicken, spring pot au feu

Bream

Pan fried fillet of bream, artichoke & potato purée,
lemon beurre blanc

Parfait

Iced cranachan parfait

Brûlée

Caledonian crème brûlée, almond shortbread



ADDER, RELAX, INDULGE... SPRING 2025