



SAMPLE MENU

STARTERS

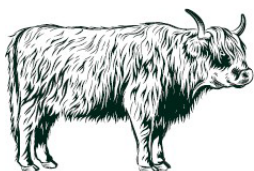
Torrison Farm Pork Terrine, Corniches, Mustard, Gribiche Sauce <i>(Sulphite, Mustard, Egg, Pork)</i>	£13
West Coast Mackerel, Beetroot, Yoghurt Dressing <i>(Fish, Dairy)</i>	£14
Cullen Skink, Torrison Farm Poached Egg <i>(Dairy, Egg, Fish)</i>	£14
Seasonal Soup, Bread, Netherend Butter <i>(Dairy, Gluten (can be removed))</i>	£10
Barbequed Carrot, Hazelnut, Black Garlic <i>(Nuts, onion)</i>	£12

MAINS

Highland Wagyu Burger, Bacon, Garden Green Salad, and Fries <i>(Pork, Sulphite, Dairy, Egg)</i>	£21
Ribeye Steak, French Fries, Garden Salad, Bearnaise sauce <i>(Egg, Dairy)</i>	£38
Beinn Eighe Venison, Cavallo Nero, Red Cabbage, Sweed, Redcurrant Sauce <i>(Sulphite)</i>	£28
Argyll Seatrout, Braised Fennel, New potato, Langoustine Bisque <i>(Fish, Shellfish, Dairy)</i>	£24
Torrison Vegetable Risotto, Garden Green Pesto, Ricotta <i>(Dairy, Nuts)</i>	£24
Wild Mushroom, Truffle Oil, Pappardelle <i>(Gluten, Egg, Dairy)</i>	£22

DESSERTS

Cranachan (Cream, Whisky, Oat, Honey, Raspberry) <i>(Dairy, Gluten)</i>	£10
Dark Chocolate & Whisky Mousse <i>(Dairy, may contain Soya)</i>	£12
Homemade Lemon Tart, Ice Cream <i>(Egg, Dairy, Gluten)</i>	£10
Selection of Ice Cream and Sorbet <i>(Dairy For ice cream)</i>	£9
Selection of Scottish Cheeses, Seeded Crackers, Plum & Apple Chutney <i>(Dairy, Gluten, Sulphite)</i>	£15



A discretionary 12.5% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements.
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG - Vegan.

