

SNACKS

PERELLÓ OLIVES	4
COMPANY BAKERY SOURDOUGH	5
OYSTER shallot mignonette	4
OYSTER WITH CUCUMBER Brett hot sauce & coriander	4
GILDA ON CHARRED SOURDOUGH	5
chicken fat butter, Brett hot sauce, anchovy, olive	

STARTERS

AGED RAW BEEF	16
gochujang, cultured cream, caviar, artichoke, pear, cavolo nero	
SMOKED BEETROOT	12
pumpkin seed tahini, umeboshi <i>vegan</i>	
BBQ CUCUMBER	12
coconut labneh, chatni gashneez, preserved kumquat <i>vegan</i>	
MUSHROOM XO LINGUINI	14
Cantabrian anchovies, leek, 36-month-aged parmesan	
CLAMS & CHICKEN WINGS	17
scotch bonnet hot sauce, smoked chicken emulsion, chive, apple	

MAINS

HOMEMADE HAGGIS, NEEPS & TATTIES À LA BRETT	27
crispy lamb sweetbreads, pickled neeps, Highland Park 12 & foie gras sauce	
ROAST CAULIFLOWER	18
golden raisins, mint, vegemite, apple <i>vegan</i>	
PHEASANT & BLACK TRUFFLE	28
parsnip, celeriac, black walnut, pancetta, chestnut	
BBQ PETERHEAD COD	26
kohlrabi, coconut, pickled grapes, curried mussel sauce	
HIGHLAND VENISON LOIN	30
flax seed granola, winter chanterelles, jerusalem artichoke caramel, lardo	

SIDES

BRETT DAUPHINOISE small or large	7/11
BROCCOLI brown butter & lemon	7

Most diertaries can be catered for with advance notice.

Please note a 12.5% discretionary service charge will be applied to your bill all of which goes directly to the team
A discretionary 50p donation for each guest is applied to your bill all of which goes to MND Scotland