

Dinner Menu

Scottish Crab tortellini <i>Pink grapefruit, pickled ginger, Nasturtium</i>	15
Roasted Quail ballotine <i>Lacerated peach, shin croquette, golden raisin</i>	15
Heirloom Tomato fricassee <i>Goat's cheese panna cotta, garlic crouton, tomato jelly</i>	12
Aberdeen Angus sirloin <i>Shallot puree, carrot crisps, pomegranate</i>	15
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Scottish Cod fillet <i>Lobster ravioli, potato cake puff wild rice</i>	29
Spiced guinea Fowl <i>Vanilla pomme mousseline, confit leg, watermelon</i>	28
Roasted cauliflower <i>Roasted cauliflower puree, spinach and mint puree, parmesan beignet</i>	25
Scottish Lamb Rack <i>Roasted lamb, fondant potato, smoked onion puree, quail egg</i>	30
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Scottish strawberry cheesecake <i>Italian meringue, mango sorbet</i>	12
Passion fruit soufflé <i>Chocolate ice cream, raspberry powder</i>	15
Chocolate cremaux <i>Salted caramel jelly, lime sorbet</i>	12
Rusacks cheese selection <i>5 award winning cheeses, fruit chutney, pickled cucumber, candied walnuts, and oatcakes</i>	12

Please be aware that this menu can be subject to occasional amendments due to changes in seasonality or provision from our suppliers.