



## winter dinner menu

### seasonal aperitifs

Raspberry vodka cocktail £5.00

Lavender gin cocktail £5.00

Larder hot toddy £5.00

Edinburgh gin fizz £6.00

### \*\* set menu options - 2/3 courses £15/£18

available all evening from Tuesday-Thursday in January and from 5.30-6.30 on Friday and Saturday

### starters

**Soup of the day with homemade bread (v)	4.95
**Smoked mackerel pate with homemade oatcakes	5.50
**Chicken breast and whitebait salad, rye crisps	5.50
Roasted parsnip and seaweed mousse toasted walnuts horseradish (v)	5.50
King scallops with Jerusalem artichoke and sweet woodruff vinaigrette	6.50
Oak smoked duck breast, pickled berries and mushrooms	6.50

### mains

**Golden beetroot and red cabbage terrine, roasted onions, pontack sauce (v)	12.50	<b>Sides £3.00</b>
**Baked coley, spinach, cobnut and cockle broth, crispy leek	15.95	<i>bread of the day with herb butter</i>
**Slow roasted leg of pork, crow garlic mash, broccoli	16.95	<i>seasonal vegetables</i>
Onion marmalade tart with salt baked root vegetables, potato salad and seasonal leaves (v)	13.95	<i>seasonal mixed leaves</i>
Pan fried halibut, scurvy grass pesto, heritage potato, butter poached turnip	18.95	<i>beef dripping chips with Hebridean sea salt</i>
10oz sirloin steak, beef dripping chips, roasted turnip, peppercorn sauce	19.95	<i>(can be veggie on request)</i>

(v) – vegetarian option

## desserts

<b>**Selection of homemade ice creams and sorbets with Mara seaweed shortbread</b>	<b>5.50</b>
<i>try with - Moscato Passito, Palazzina, Italy</i>	
<b>**Meadow sweet set cream, mulled blackberry jelly, homemade hobnobs</b>	<b>5.50</b>
<i>try with - The Hive 12yr, Wemyss Malts</i>	
<b>**Winter spiced chocolat slice with crème fraiche</b>	<b>5.95</b>
<i>try with – BenRiach 15yr Old Dark Rum Finish</i>	
<b>Cobnut treacle tart, poached pear and homemade cinnamon ice cream</b>	<b>6.25</b>
<i>try with – Tamhdu 10 yr, matured in sherry cask</i>	
<b>Blackberry and sweet woodruff trifle</b>	<b>6.25</b>
<i>try with – Coteaux du Layon, Carte D’Or, France</i>	
<b>Scottish cheeses with homemade oatcakes and fresh chutney</b>	<b>7.50</b>
<i>try with – Glotonia Pedro Ximenez Los Pecalillos, Andalusia</i>	

## larder whisky selection

### **The Hive 12yr, Wemyss Malts, Malt Blend, 40%**

**£4.80**

**nose:** Honeyed and malty, cooked apples, beeswax and a tinge of soft smoke.

**palate:** Creamy and supple, a lot of honey, dried apricot, manuka honey, granary toast, melted butter, toffee and sweet cinnamon.

**finish:** Beeswax and honey on hot buttered toast. Allspice and nutmeg on the tail.

### **Compass Box ‘Great King Street’, Artisan Blend, 43%**

**£4.50**

**nose:** Tropical fruits – banana, coconut, candied pineapple, lemon bonbons, slightly biscuit.

**palate:** Caramel, vanilla fudge, toffee, faint ginger, wood chips.

### **Craigellachie 17 yr, Speyside, 46%,**

**£5.00**

**nose:** smooth and sweet, toffee.

**palate:** the age making it smoother and more easily enjoyed; buttery.

**finish:** a nice long sweetish finish, with barley being more apparent than the younger malt, which is unusual.

### **BenRiach 15yr Old Dark Rum Finish Speyside, 46%**

**£5.00**

**nose:** Slabs of peat! Sweet cereals waft in and out.

**palate:** Rich and peaty, more supple than the nose suggests. Sweet barley, lots of smoke, the interplay between rum and the darkness of BenRiach is quite spectacular.

**finish:** Bittersweet syrupy Muscovado. apricots, rosehips and chocolate, with an avalanche of rum and sultanas in the finish.

### **Tamhdu 10 yr, matured in sherry cask, Speyside, 40%**

**£4.60**

**nose:** Crunchie bars, eccles cakes, a touch of rubber, black liquorice, brown sugar, vanilla cream, victoria sponge, berries and foresty hints – rich earth and damp green leaves.

**palate:** An oily mouthfeel with caramel, pepper and stewed oranges up front, and sherbert and milk chocolate coming in behind.

**finish:** Medium length, with sweet wood turning slowly dry and spicy, with a burst of spiced butter fading to lightly bitter barrel char.