



## Spring dinner menu

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

**Available all night Tuesday**

**5:30 – 6:30 Wednesday – Saturday**

### seasonal aperitifs

<i>Apple and fresh mint vodka cocktail</i>	£5.00	
<i>Pear gin cocktail</i>	£5.00	
<i>'First world problems' – Belgian style I.P.A. by Stewart brewing</i>		£4.25
<i>'Heffe' – German style wheat beer by Stewart brewing</i>		£4.25
<i>Edinburgh gin fizz</i>	£6.00	

### starters

<b>**Soup of the day with homemade bread (v)</b>	<b>4.95</b>
<b>** Salmon sweet cicely and horseradish mousse, walnut bread crisps</b>	<b>5.50</b>
<b>** Cured venison, spring onions, radish, rhubarb relish</b>	<b>5.50</b>
<b>Roasted asparagus salad, wild mushrooms and leeks</b>	<b>5.50</b>
<b>Pan fried crayfish tails with salsify and wild garlic</b>	<b>6.50</b>
<b>Seared woodpigeon breast, lentils, heritage tomatoes</b>	<b>6.50</b>

### mains

<b>** Wild garlic potato cake, baby carrots, broccoli, horseradish relish</b>	<b>12.50</b>
<i>goes with - Three Choirs, Estate Reserve 'Coleridge Hill', Gloucestershire, England</i>	
<b>** Oven baked witch sole, spinach, purple broccoli, wild leek</b>	<b>15.95</b>
<i>goes with - Viognier IGP Pays D'Hérault, Mont Rocher, Languedoc, France</i>	
<b>** Roasted leg of chicken, crushed potatoes, savoy cabbage with chorizo, green beans</b>	<b>16.95</b>
<i>goes with - Ventoux, Vieilles Vignes, 'Le Sanglier Fou', Val de Garrigue, Rhône, France</i>	
<b>Heritage tomato and roasted shallot salad, black crowdie, almonds</b>	<b>13.95</b>
<i>goes with - Grüner Veltliner Federspiel, Terrassen, Domäne Wachau</i>	
<b>Pan fried halibut, wild garlic pesto, heritage potato, spring beans</b>	<b>18.95</b>
<i>goes with - Sauvignon de Touraine, Domine Patric Vauvy, Loire, France</i>	
<b>10oz sirloin steak, beef dripping chips, baby carrots, peppercorn sauce</b>	<b>19.95</b>
<i>goes with - Valpolicella DOC, Latium Morini, Veneto, Italy</i>	

### Sides £3.00

*bread of the day with herb butter*  
*beef dripping chips with Hebridean*  
*sea salt (can be veggie on request)*

*seasonal mixed leaves*  
*seasonal vegetables*

**(v)** – vegetarian option

special thanks to some of our local suppliers who made this particular menu possible:

Fungi & Forage, Welch Fishmongers, Peelham Farm, Phantassie, Cyrenians, Gartmorn Farm Poultry, Ochil Foods, Seriously Good Butchery

## desserts

<b>**Selection of homemade ice creams and sorbets with Mara seaweed shortbread</b>	<b>5.50</b>
<i>try with - Glotonia Pedro Ximenez Los Peadillos, Andalusia</i>	
<b>** Sweet cicely set cream, homemade hobnobs</b>	<b>5.50</b>
<i>try with - Côteaux du Layon, Carte D'Or</i>	
<b>** Chocolat and mint slice with yoghurt sorbet</b>	<b>5.95</b>
<i>try with - Bruichladdich, The laddie classic</i>	
<b>Rhubarb and almond tart with ginger ice cream</b>	<b>6.25</b>
<i>try with - Beerenauslese, Terrassen, Domäne Wachau</i>	
<b>Woodruff and salted caramel cheesecake served with double cream</b>	<b>6.25</b>
<i>try with – The Hive 12yr, Wemyss Malts</i>	
<b>Scottish cheeses with homemade oatcakes and fresh chutney</b>	<b>7.50</b>
<i>try with – His Eminence's Choice', 10 Year Old Tawny Port, Delaforce</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*

*finish: Vanilla frosting and marzipan; green apple skins on the very tail end*

### **Longmorn 16 Year Old Speyside, 48% £ 5.00**

*Nose: The first hit is of dusty spices, sweet wood, fried banana, set honey, even some suede. Ripe soft, juicy, peachy fruits behind - runny toffee and cocoa butter.*

*Taste: Sweet and almost fizzy start: cinnamon, nutmeg. Then honeyed, almost mango like sweetness. Deepens into creme de mures*

*Finish: Cedar note, some mint leaf, then gingery spice on the long finish. Highly complex.*

### **Bruichladdich, The laddie classic Islay, 50% £ 5.00**

*Nose: Crispness of malted barley, soft fruits rise gently giving aromas of pears in syrup, papaya and honeydew melon. Mellow oaky sweetness from the bourbon barrels arrives a little later with notes of vanilla pods.*

*Palate: Beautiful silkiness. The flavours mirror the aromatics completely with an almost syrup-like texture*

*Finish: The influence of the sea evolves as citrus lemon and lime bringing fantastic freshness. The taste lingers long and it is the mellowness of the oak that is the last to leave, fading gently like a sunset on Islay's west coast.*

### **Old Pulteney 12 year old, Wick, 40% £4.60**

*nose: Medium to high intensity, dry with a briny hint of sea air*

*palate: Sweet, floral, citrus: lemon and lime plus dry banana skin. Smooth and faintly salty*

*finish: Medium in length, drying and decidedly nutty. A lovely, complex, anytime-of-the-day dram*