**DINNER: 110** 



## Seasonal Appetiser

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Parker House Rolls Oregano, Black Garlic and Onion

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**Loch Dunvegan Crab** Isle of Mull Cheddar & Cumin Toast, Fennel Salad

> **Crown Prince Pumpkin Soup** Truffle & Walnut Pesto, Crème fraîche

**Double Dived Sconser Scallops** Cider & Brown Butter Dressing

**Game terrine** Spiced Pear Chutney & Toasted Brioche

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Glendale Estate Venison Salt Baked Celeriac, Mushroom Ketchup

Pan fried North Sea Cod Hazelnut Crust, Cabbage, Curry Sauce

**Agnolotti** Crowdie, Jerusalem Artichoke, Smoked Almonds

**Grilled Rock Turbot**Curried Mussels, Braised Lettuce, Samphire

All mains are served with a choice of Boulangère potatoes or seasonal vegetables

**Choux Bun** Vanilla Yoghurt Mousse, Brambles

**Mulled Quince** Warm Almond Sponge, Walnuts, Cardamom Ice Cream

> **Rice Pudding Souffle** Prune & Armagnac Ice Cream

Selection of Scottish Cheeses Oatcakes & Preserves

Add Cheese as a fifth Course 15

Please discuss any allergies or intolerances with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion.