



SAMPLE DINNER MENU

Thursday – Sunday evenings, 6pm – 8.30pm

Served in the dining room.

Smoked rosemary & lemon marinated Gordal olives	6
Wild Hearth sourdough, whipped noisette butter, virgin rapeseed oil	6
Shoregate gravadlax, smoked mousse, pickled fennel, ruby grapefruit	15
Scotch beef carpaccio, truffle salsa, porcini, dill pickled grape	14
Smoked ham hough fritter, celeriac remoulade, Granny Smith, tarragon	12
Salt baked beetroot, Crowdie mousse, pomegranate, salsa (V)	12
Slow roast pork belly, black pudding dauphine, parsnip, apple compote	28
Rump of lamb, lyonnaise potatoes, truffle & celeriac farce, spring onion	30
Roast Scrabster cod, creamed leek, smoked white bean, Shetland mussels	28
Risotto of spelt, caramelised cauliflower, poached hens' egg, oyster mushroom	22
Charcoal roast chateaubriand (for 2), seasonal accompaniments, sauce béarnaise	85
SIDES:	
Glazed sand carrots	5
Fine beans, hazelnut emulsion	5
Buttered Ayrshire potatoes	5
Treacle tart, pecan & barley crème, caramelised orange	10
Rhubarb bakewell, spiced rhubarb puree, crème chantilly	9
Mango white chocolate cheesecake, coconut sable, cocoa nib croquant	10
Selection of Luvians' ice creams	7
The Minger, Selkirk Bannock, truffled comb honey	11

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

A service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.