



PORTER
& rye

3 Courses £50

Add a glass of Veuve Cliquot for £10

Starters

Soup of the Day (V) or Slow-cooked Gaindykehead Ox Broth
house baked mini roll

Ardgay Venison Wellington

Chantenay carrot, silverskin onion, kale

Smoked Ardrossan Ham Hough Terrine

Apple jelly, charred apple, cider gastrique, poppyseed crisp

Confit Bute Sea Trout

Pickled samphire, scurvy grass pesto, candy lemon, brown crab biscuit

SAUCES

Peppercorn & Brandy

Aged meat BBQ

Red wine Jus

Port & blue cheese

Béarnaise

Salsa verde

BUTTERS

Roasted shallot & peppercorn

Anchovy and caper butter

Garlic & parsley

Main

Gaindykehead Belted Galloway Beef

Dry-aged for 50 days

With your choice of sauce & side

10oz Rib-eye

8oz Fillet

10oz Sirloin

8oz Rump

SIDES

Bone marrow mac & cheese

Beef dripping chips

Skinny fries

Truffle salt fries

Black garlic mash

Celeriac, beetroot and apple remoulade

Creamed leek, kale, spinach, pancetta

Rocket, watercress, parmesan dressing

Cauliflower cheese, gruyere crumb

Truffled Blairgowrie Duck Egg

Shaved asparagus, parmesan crisp, bittercress
oil, pine nuts, spelt and broad bean risotto

Puy Lentil & Feta Beignets

dressed lentils, roast butternut squash

Desserts

Treacle Tart

crème fraiche ice cream

Hazelnut Parfait

Chocolate sponge, praline, pomegranate, caramel glass

Cheese Selection by George Mewes

With Kenmore Bakery oatcakes & seasonal accompaniments