

May restaurant menu

Watercress soup

New season British asparagus & rhubarb served with saffron aioli

Soft shell tempura crab with chilli, ginger & spring onion

Asian style pork belly, 63 degree duck egg & shiso

Rare seared tuna, sesame noodles, lotus root & fried chillies

Cairngorm National Park 28 day dry aged Scotch Rib eye steak, classic béarnaise sauce, watercress, grilled tomato & triple cooked chips (£3 supplement)

Merguez sausage & cannellini bean ragu

Seared loin of spring lamb with peas, bacon, lettuce & wild garlic pesto

Roasted red gurnard, Jersey royals, English asparagus, lemon, chive & chilli butter

Pea, mint & mascarpone risotto

Rhubarb & blood orange crumble

“Daniel’s” Banoffee pie

White chocolate & pistachio brownie, blackcurrant sorbet

Selection of ice creams & sorbets

1 course	£10.95
2 courses	£13.95
3 courses	£15.95

Sides

Handmade breads with French unsalted butter	£2.50
Selection of olives	£2.25
Homemade triple cooked chips	£3.75
New potatoes with chives	£3.00