

OYSTERS

Oban native oysters, grown in the clear waters of Argyllshire.
Served on ice with lemon, tabasco and shallot vinegar
six / nine / dozen
18.50 / 27.50 / 36.00

CRUSTACEA AND MOLLUSCS

| | |
|--|-------|
| Fruits de mer langoustines, oysters, clams, mussels, crab, smoked trout, served on ice | 35.00 |
| Grilled octopus red cabbage & grape mousse, cabbage crisp, avocado & wasabi puree | 14.00 |
| Seared Isle of Mull scallops garden pea velouté, crispy pancetta & mint oil | 17.50 |
| Scottish langoustines grilled with chilli butter | 24.50 |

VEGETARIAN STARTERS

| | |
|---|-------|
| Isle of Wight Heritage tomatoes, marinated in sesame with charred watermelon, buffalo mozzarella & sweet cicely | 10.00 |
| Baked Jerusalem artichoke vanilla & artichoke cream, parsley emulsion, turmeric smoked cauliflower | 12.00 |
| Organic Phantassie Farm mixed leaves | 7.00 |
| Garden pea velouté with cheddar scones (without scones – vegan) | 8.00 |
| Jerusalem artichoke velouté grain mustard cream | 8.50 |

STARTERS

| | |
|---|-------|
| Witchery haggis curried pineapple chutney, swede and potato bhaji | 10.50 |
| Shellfish bisque, Gruyere rouille | 9.95 |
| Pressed terrine of spiced Iberico pig's cheek & coco beans salad of golden beets, caper mayonnaise | 10.00 |
| Hot-smoked Loch Etive sea-reared trout Beetroot remoulade, pickled enoki mushroom | 11.00 |
| Tartare of beef rump seasoned raw prime Scotch Borders beef with burnt onion mayonnaise & croutons | |
| starter with raw quail egg | 12.50 |
| main with raw hens' egg and chips | 25.00 |

VEGETARIAN MAINS

| | |
|---|-------|
| Beetroot bourguignonne roast squash, goats cheese bon bon, butternut squash puree (vegan option available) | 22.00 |
| Foraged mushroom risotto truffle oil and aged vegetarian Parmesan (without parmesan – Vegan) | 19.00 |
| Cauliflower steak fried hen's egg, harissa oil celeriac humous, toasted chestnuts | 23.00 |

FOR TWO

Lamb Wellington

loin stuffed with wild mushroom and chicken mousse, wrapped in Serrano ham, ratatouille, greens, basil mash
68.00

Côte de boeuf of Ballindalloch beef 800 grams

caramelised onions, Gruyere and bone marrow crumb, triple cooked chips
Choice of bordelaise or bearnaise sauce.
96.00

MEAT MAINS

| | |
|---|-------|
| Roast breast of duck <i>spiced carrot puree, pickled carrot, lotus root, madeira</i> | 27.00 |
| Himalayan salt dry aged ribeye steak 250 grams <i>served with grilled king oyster mushroom, Roscoff onion, chips, purple garlic & air-dried tomato</i> <i>Choice of Bordelaise or chasseur sauce</i> | 39.00 |
| Roast loin of cairngorm venison <i>parsnip puree, charred hispi cabbage aged sherry vinegar, bramble jus</i> | 28.95 |
| Pot roast tweed valley partridge, <i>Wild mushrooms, truffle gnocchi & grapes</i> | 27.00 |

FISH MAINS

| | |
|--|-------|
| Whole lemon Sole roasted on the bone, <i>grilled shrimp and shrimp butter</i> | 39.00 |
| Roast north Atlantic halibut, <i>Iberico ham crumb, salsify, chard & tonka bean hollandaise</i> | 29.00 |
| Langoustine and crab omelette <i>sauce Americaine</i> | 25.00 |
| Seared Isle of Mull scallops <i>garden pea velouté, crispy pancetta & mint oil</i> | 36.00 |