

A la Carte

August 2020

Starters

Crab Cannelloni

Herb Butter / Smoked Cauliflower Puree / Lemon Pearls
£13

Aubergine & Black Garlic Raviolo

Onion Broth / Pickled Courgette
£12

Confit Duck Terrine

Bread Tuile / Parsley / Parfait / Walnut
£11

Treacle & Miso Cured Trout

Cucumber Carpaccio / Pickled Shiitake Mushrooms / Cucumber Gazpacho /
Sourdough Shards
£13

Beef Tartare

Confit Egg Yolk / Parmesan Sponge / Tomato /Parmesan
£10

Main Course

Roasted Halibut

Dill Jelly / Salt Baked Beetroot / Herb Crust / Cauliflower Crisps
£29

Perthshire Lamb

Salt Baked Belly / Pea & Broad Bean Tart / Pea Puree / Potato Terrine /
Rosemary Jus
£27

Poached Monkfish Tail

Confit Fennel / Razor Clams / Cockles / Potato Fondant / Baby Carrot / Carrot
Purée
£28

Fillet of Aberdeen Angus Beef

Cottage Pie / Watercress Purée / Confit Turnip / Wild Mushrooms / Bone Marrow Jus
£33

Salt Baked Celeriac

Pickled Apple / Crispy Salsify / Purple Sprouting Broccoli / Ajo Blanco
£24

Dessert

Sticky Toffee Pudding Souffle

Salted Caramel / Date Ripple Ice Cream
£13

“Roks & Moss”

Dark Chocolate / Pistachio / kumquat
£11

Raspberry Mousse

Jelly / Burnt White Chocolate / Fresh Raspberry's
£9.5

Strawberry Tart

Sheep's Milk Ice Cream / Compote / Crystallised Lemon Thyme
£9.5

A selection of Farmhouse Cheese

Frozen Grapes / Fig / Crackers / Compote

3 Cheese £11

5 Cheese £13