

1906

£65 for 3 courses

APPETISERS

Wild Native Lobster Bisque

Poached native lobster, brandy butter & sourdough croutons

1916 Red King Edward Potato Gnocchi

Truffle, chanterelle mushroom & hazelnut

Classic 1906 Prawn Cocktail

Avocado, crisp lettuce, Marie Rose sauce & lemon

Tobermory Smoked Salmon

served with watercress, dill crème Fraiche, lemon & melba toast

Sound of Kilbrannon Scallop

Pan-seared scallop, Iberico ham, artichoke & truffle jus gras

£10 Supplement

Pan-seared Foie Gras

King oyster mushroom, slow-roasted shallots, brown butter cauliflower puree, quails egg & rosemary jus

Eyemouth Crab

Yuzu pickled cucumber, avocado, radish, toasted hazelnuts & Thai sauce

Wolfstar farm Steak Tartare

Hand diced raw Scotch beef, capers, cornichon, pickled egg yolk & puffed wild rice

Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross-contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

All prices are inclusive of V.A.T, at the current rate. Gratuities are not included and are at the guest's discretion.

1906

MAIN COURSE

Pot-Roasted Gigha Halibut

Mussels, clams, shrimp, young leek, poached celery & chive velouté

Pan-Seared Stone Bass

Truffle celeriac puree, roasted salsify, mushroom & miso burree blanc

Sea bass En Papiollote

Aubergine caviar, provecale vegetables, red pepper coulis & black olive jus

Dover Sole Meuniere

Pan-Fried whole Dover sole with lemon & parsley butter accompanied
with two side dishes of your choice

£35 Supplement

Wild Native Lobster

Grilled or Thermidor accompanied with two side dishes of your choice

£35 Supplement

Noisette of Dornoch Lamb

Lamb loin wrapped in brioche & basil mousse with broccoli puree, braised gem,
bacon & boulangerie potato

Hay Smoked Red Deer

Charred cabbage, roasted carrots & cauliflower espuma

Kype Muir Duck

Confit duck pomme bernise, smoked bacon skirlie, blackberry & beetroot puree

1906 Steak Diane

Flambéed with mustard, shallots, mushroom, tomato finished with brandy & cream
accompanied with two side dishes of your choice

£12 supplement per person

Chateaubriand for Two

Grass-fed 35 days dry-aged Scotch beef, tomato, watercress, game chips & Béarnaise sauce
accompanied with two side dishes of your choice

£30 supplement

SIDE DISHES

Heritage Mashed Potatoes £5
New Potatoes with Chive Butter £5
French Style Green Peas £5

1906 House Salad £5
Vichy Chantenay Carrots £5
Smoked Paprika Salt & Thyme Fries £5

1906

DESSERT

Valrhona Chocolate Cremeux
Almond brittle, vanilla poached pear & pear sorbet

Toffee Apple Cheesecake
Caramelized apple, elderflower & vanilla ice cream

1906 Raspberry Posset
Granola & raspberry sorbet

White Chocolate Parfait
Olive oil cake with lychee & lime sorbet

1906 Crepe Suzette for Two
A timeless classic flambéed tableside by your waiter-served with Grand Marnier,
orange & vanilla Ice cream
£10 Supplement

Scottish Cheese From The Trolley
with preserves & fine biscuits
£10 Supplement

SWEET WINES

Muscat de Beaunes de Venice, Coyeux 2009
Glass £19 / Bottle £75

Noble Late Harvest Semillon, Nelson Estate 2014
Glass £21 / Bottle £55

Tokaji 5 Puttonyos, Royal Blue, 2009 250ml
Glass £19 / Bottle £52

*Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross-contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.
All prices are inclusive of V.A.T, at the current rate. Gratuities are not included and are at the guest's discretion.*