

THREE COURSE MENU

£59 per person

SNACKS

Cumbræ Oyster 3.5ea
shallot mignonette, lemon or hot sauce

**Ardfern black pudding &
ham hough croquette** 4.5
spiced date ketchup

Tempura oysters 4.5ea
creme fraiche, herring caviar

Loch Fyne crab 6
brown butter crumpet,
pickled kohlrabi, granny smith apple

BREAD FOR THE TABLE

Warm sourdough
home smoked salted butter

STARTERS

West Coast scallops
chorizo jam, harissa aubergine, malt vinegar & soft herb salad

Shetland mussels & Loch Fyne langoustine
red pepper piperade, cider, black garlic, parsley & sourdough crisps

Kintyre Smokehouse salmon
citrus crème fraîche, fennel & watercress salad, shallot vinaigrette & rye toasts

Roasted beetroot salad
bitter leaves, black pepper crowdie, pickled & candied walnut

MAINS

Grilled North Sea monkfish
Denhead Farm asparagus, smoked mussels
& shellfish butter sauce

Sika deer from Skipness
haggis, cauliflower, juniper & whisky glaze,
blackberry, port & red wine sauce

Grilled cauliflower
harissa labneh, golden raisin dressing
& hazelnut dukkah

FROM THE GRILL

1/2 West Coast lobster
confit garlic & parsley butter
grilled or steamed
£15 supplement

340g lamb Barnsley chop
mint sauce & lamb jus

230g Ayrshire beef fillet
house mustard & green peppercorn sauce
£10 supplement

SIDES FOR THE TABLE

Confit potatoes
herb butter & smoked sea salt

Green salad
roasted garlic & buttermilk dressing

Peas à la Française
smoked bacon, onion & baby gem

please make your server aware of any allergies or dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.