Aperitive

	£
Gordal Olives	5

Starters

Lentil & Ham Haugh *(GF)* Lentil & vegetable soup, shredded ham haugh	9
Cullen Skink *(GF)* Traditional fish soup of smoked haddock, leeks, potatoes & cream	13
Seafood Marie Rose Crostini Crab, prawn, crayfish, lobster & hot smoked salmon, toasted brioche, mixed peppers, bloody mary dressing	15
Seared West Coast Scallops Grilled chorizo, cauliflower purée, parmentier potatoes, chorizo oil available as main course	18 34
Game Terrine Mille Fuille Pheasant, guinea fowl, rabbit & pigeon terrine, layered puff pastry, red onion marmelade, duck liver parfait, picallili, chicory salad	16
Goats Cheese & Honey Panacotta *(GF, V)* Port-poached figs, candied walnuts, pomegranate dressing	12

Mains

Wild Highland Venison Roast Saddle of venison, sauteed savoy cabbage, celeriac, pear & fennel tartlet root vegetable terrine, mulled wine jus	37
Scotch Beef Fillet Seared 7oz fillet, bordelaise sauce, blue cheese croquette, herb-crusted tomato	45
Halibut & Prawns *(GF)* Lobster-glazed fillet of halibut, pan-fried king prawns, lemon & dill potato crush, keta & caviar beurre blanc	40
Grilled Sole *(GF)* Capers, anchovies, lemon, dill, pickle, butter and fresh parsley, apple & fennel salad	38
Turkey Ballotine Sage stuffing, roast potatoes, pigs in blankets, rosemary & turkey jus	30

Sides

Triple cooked chips *(Vg)*	£6.50	Pan-fried sprouts, pancetta & chestnuts *(GF)*	£6.50
Dauphinoise potatoes *(GF, V)*	£6.50	Creamed Savoy cabbage & bacon *(GF)*	£6.50
Honey-roast carrots & parsnips *(GF, V)*	£6.50		

Most dishes can be modified to suit GF diners.

Desserts

	£
Crème Brulée *(V)* Classic crème brulée, maple & ginger shortbread, orange poached fruits	12
Clootie Dumpling *(V)* Advocaat custard, apricot compote	12
Chocolate Charlotte *(V)* Raspberries, Drambuie & hazelnut ice cream	12
Iced Chestnut Parfait *(V)* Honey-poached pear, bee pollen biscuit, honeycomb sauce	12
Apple, raisin & Blackberry Strudel *(Vg)* Glayva syrup, Vanilla ice cream	12
The Buttery's Grand Dessert All of the above on a grand sharing platter! *Ideal for sharing*	48
Trio of Ice Creams *(V)* A brandy basket served with a selection of three homemade ice creams *Ask for today's flavours*	10
Selection of I.J. Mellis Cheeses *(V)* Arran oatcakes, homemade chutney *GF oatcakes available*	17
Tea/Coffee & Petits Fours	6.50

GF – Gluten Free V – Vegetarian Vg – Vegan

Separate Vegetarian/Vegan menu available on request

Most dishes can be modified to suit GF diners.

Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly.

Out of respect for other diners, please keep your mobile on silent and refrain from using in the dining room