

à la carte

house bread & cultured butter (v) **£5.5**
pork croquette, house brown sauce **£10**
chicken liver cream toast, marinated beetroot, cherry blossom **£14**
glazed scallop, confit squash (gf) **£19**

grilled radicchio salad, pear, house-made ricotta (gf) (v) **£15**
spaetzle, winter chanterelles, chestnut sauce (v) **£25**
bbq cod, caramelised buttermilk sauce, brassicas (gf) **£27**
perthshire lamb, bagna cauda, fennel (gf) **£32**
highland beef steak (gf) **£38**
+ hand-cut fries **£6.5**

roasted apple sorbet, house crème fraîche, spruce syrup (gf) (v) **£10**
fernet-branca gelato, coffee caramel, cocoa nib crumble (gf) (v) **£10**
croissant ice cream, frangipane, poached clementine (v) **£12**
speculoos tart (v) **£12**

please ask your server for tonight's specials

sides

hand-cut fries **£6.5**
+ oscietra caviar **£25**
phantassie farm salad, mustard dressing (gf) (v) **£6**
grilled greens (gf) (v) **£6**

gf - gluten free, v - vegetarian, vg - vegan
view our allergen information at <https://hotels.mysaffronportal.com>
or via the QR code:

