



## Spring Market Menu

12 • 1430

Daily baked bread with flavoured dripping or salted butter & Amuse canopy

2.5 per person

### *To Start*

Vine Tomato & Ham Hock Consommé

Smoked Salted Pigeon

Whipped Goats Cheese & Asparagus

### *To Follow*

Black Isle of Beef

Pan Seared Cod

Wild Mushroom Turnover

### *To Finish*

White Chocolate Bavarois

Ginger & Cardamom Sponge

Trio of I.J Mellis St Andrews Scottish Cheese

2 Course 12.90 • 3 Course 17.90

## Grill Section

12 • 1430

1730 • 21

All our beef is specially selected and supplied by Henderson of Glenrothes, and aged for a minimum of 32 days. All our grill options are accompanied with roasted shallots, sautéed mushrooms, heritage tomato and rustic chips.

16oz Chateaubriand (Served for Two)	60
6oz Tenderloin Filler	28
8oz Ribeye	26
10oz Sirloin on the Bone	24

With

Whisky & Pink Peppercorn Sauce • Truffle Butter