



SAMPLE DINNER MENU

Thursday – Sunday evenings, 6pm – 8.30pm

Served in the dining room.

Smoked rosemary & lemon marinated Gordal olives	6
Wild Hearth sourdough, whipped noisette butter, virgin rapeseed oil	6
Shoregate gravadlax, smoked mousse, pickled fennel, ruby grapefruit	15
Scotch beef carpaccio, truffle salsa, porcini, dill pickled grape	15
Smoked ham hough fritter, celeriac remoulade, Granny Smith, tarragon	12
Salt baked beetroot, Crowdie mousse, pomegranate, salsa (V)	12
Slow roast pork belly, black pudding dauphine, parsnip, apple compote	29
Rump of lamb, lyonnaise potatoes, truffle & celeriac farce, spring onion	31
Sea trout, wild garlic scampi, butter bean, ragstone	29
Confit butternut squash, roast aubergine, bulgur wheat, red pepper velouté (V)	23
Charcoal roast chateaubriand (for 2), seasonal accompaniments, sauce béarnaise	87

SIDES:

Glazed sand carrots	5	Fine beans, hazelnut emulsion	5
Buttered Ayrshire potatoes	5		
Treacle tart, pecan & barley crème, caramelised orange	10		
Rhubarb bakewell, spiced rhubarb puree, crème chantilly	10		
Mango white chocolate cheesecake, coconut sable, cocoa nib croquant	10		
Selection of Luvians' ice creams	7		
The Minger, Selkirk Bannock, truffled comb honey	11		

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

A service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.