



Native Oysters

Traditional or Rockefeller

Each: £3

Exmoor Caviar

Cornish Salted, Acipenser Baerii, Made in England, 250g

£750

Please choose one option per course to build your set 3 course dinner menu. Additional courses and certain signature dishes are subject to supplementary charge.

Starters

Cullen skink

Roasted tomato and red pepper soup

basil pesto

Goats' cheese tart

red onion, sun blushed tomato, basil pesto, aged balsamic

Seared scallop

crispy pork belly, pickled cauliflower, cauliflower purée

Inverawe smoked salmon

prawn and crayfish cocktail, baby gem, avocado, mango salsa

Chicken liver and foie gras parfait

toasted brioche, red onion marmalade

Confit duck, ham hock, thyme and apricot terrine

crisp bread, caramelised red onion and plum compote, roasted beetroot, balsamic dressing

Haggis, neeps and tatties

Hankey Bannister café au lait sauce

Trio of tomato

Caprese salad, gazpacho, Bloody Mary sorbet

Seafood platter (supplement £10 per person)

oak smoked lobster, crab tian, Avruga caviar, King scallop, pea and mint purée

Any of the starters can be added as an intermediate for £7.5 per person

Intermediate

Sorbet (supplement £5 per person)

Lemon and mint

Green apple

Prosecco and elderflower

Pimm's

Caorunn and tonic

Champagne

Mains

Braised beef cheek

mustard and thyme crust, caramelised shallot, root vegetables, mash potatoes, madeira sauce

Roast beef fillet

beef shin, rösti potatoes, wilted spinach, wild mushrooms, port and rosemary jus

Chicken forestière

Fondant potato, carrot, peppercorn sauce

Lamb cannon with gremolata

fondant potato, Mediterranean vegetables, marjoram and madeira jus

Salmon pavé

wilted spinach, crushed new potatoes, black olives, chive beurre blanc

Scrabster Halibut

lime and curry crushed potato, mussel saffron chive velouté

Aubergine, freekeh and cashew nut tagine

quinoa, pomegranate

Smoked tofu stir fry

pink grapefruit, avocado, soba noodles

Venison en croute (supplement £10 per person)

glazed carrots, broccoli hollandaise, pommes gastronomique, red wine and blueberry sauce

Langoustines à la Provençale (supplement £10 per person)

pilaf rice

Desserts

Pear and toffee apple crumble

vanilla ice cream, butterscotch sauce

Seasonal fruit tart

orange and passion fruit syrup, crème pâtissière, pistachio

Raspberry crème brûlée

vanilla shortbread, citrus orange salad

White chocolate and rum raisin cheesecake

pineapple crisp, coconut sorbet

Sticky toffee pudding

crushed apples, tonka bean ice cream, muscovado caramel sauce

Raspberry cranachan

Drambuie and honey ice cream

Black Forest pavé

almond meringue, cherries, fruit coulis

Chocolate fondant

marmalade ice cream

Baked Alaska

coconut ice cream, mango and passionfruit sorbet, chocolate brownie

After dinner

Cheeseboard (supplement £15 per person)

chef's selection of artisan continental and Scottish cheeses

Petit fours (supplement £2 per person)

chef's selection of handmade chocolates

Archerfield Remy Martin XO experience (supplement £20 per person)

a dram of Remy Martin XO with petit fours