



Evening Menu August 2026

Wednesday:

Smoked venison, roasted grapes with thyme, burrata, watercress, fennel seed, balsamic dressing

Scottish salmon fillet, with a mussel, crab, pea, pancetta & cream broth

Choice of dessert on the night. Ideas include: Lemon posset, gin marinated strawberries and shortbread; Berry pavlova and clotted cream; Eton mess with limoncello strawberries.

Saturday:

Smoked trout, beetroot & apple salad, smoked salmon & horseradish mousse, crudités, parsley oil

Roast cod loin, fennel braised in vermouth, puy lentil salad, tarragon dressing

Choice of dessert on the night. Ideas include: Lemon posset, gin marinated strawberries and shortbread; Berry pavlova and clotted cream; Eton mess with limoncello strawberries.

All our evening meals start with homemade ciabatta & dipping oil.

To accompany your meal do please choose from our carefully chosen wine list, or our Scottish gin and whisky range, or take a look at our cocktail menu.

On a Wednesday and Saturday, we serve a 3-course evening meal. Please do book in advance. Served in the guest dining room at 7.00p.m. Please arrive in the guest dining room at 6.45pm for pre-dinner drinks and complementary nibbles. Our Sharing Platter Menu is available on a Tuesday, Thursday and Sunday. On a Monday and Friday, we do not serve evening meals and can recommend some local restaurants for you.

Importantly, if you have a food allergy or intolerance, please ask for help & information.