

• THE SMALL BITES •

BREAD & BUTTER £1.80
 MARINATED OLIVES £4.50
 FONTINA ARANCINI RISOTTO BALLS © £4.50
 THE HONOURS HAGGIS BON BONS £4.50
 DUCK RILLETTES ON TOAST £4.50
 SARDINIAN CRISP BREAD, ROAST PEPPER & CHICKPEA HUMMUS © £4.50
 VEGETARIAN HAGGIS BON BONS £4.50

• LINDISFARNE OYSTERS •

The Lindisfarne Oyster Farm lies on the site of the oyster beds established by the Monks of Lindisfarne Priory.

Three / ½ Dozen

CLASSIC £9.00 / £18.00
Lemon & mignonette vinegar

CRISPY MEXICAN £9.50 / £19.00
Avocado guacamole, chipotle cream & gazpacho

CHAMPAGNE GRANITÉ £10.00 / £20.00

ALL OF THE ABOVE *One of each / ½ Dozen*
 £10.00 / £20.00

• CAVIAR •

FINNISH OSCIETRA £42.00
 "From the Savonia region of Finland" 20g
 Farmed sustainably by Caspian experts. Served with a classic garnish of smoked Shetland salmon, buckwheat pancakes & Knockraich farm crème fraîche

• STARTERS •

HERITAGE TOMATO SALAD © £8.95
Mozzarella and basil, Parmesan tuile, pesto dressing

MARINATED SEA BREAM £10.50
Pickled kohlrabi, wasabi & lemon grass

CONFIT RABBIT TERRINE £10.50
Spring vegetables, mustard dressing, toasted sourdough

BROWN SHRIMPS & CRAB MARIE ROSE £13.50
Avocado, white radish, espelette pepper & wheat cracker

SWISS CHEESE SOUFFLÉ © £13.95
Creamed spinach, Mornay sauce

'WISHART'S BLEND' SMOKED SHETLAND SALMON £15.00
Classic garnish

ORKNEY SCALLOPS À LA PLANCHA 'VADOUVAN SPICE' £16.00
Golden raisins & caper purée, Gremolata sauce

• THE HONOURS TABLE •

£65.00 per person

*To be taken by the whole table.
 Please note changes to this set menu are unavailable.*

BROWN SHRIMPS & CRAB MARIE ROSE
Avocado, white radish, espelette pepper & wheat cracker

BREAST OF GUINEA FOWL
Baby artichokes, toasted fregola, peas, broad beans

ORKNEY SCALLOPS À LA PLANCHA 'VADOUVAN SPICE'
Golden raisins & caper purée, Gremolata sauce

DONALD RUSSELL GRASS FED FILLET STEAK
Wild mushrooms, asparagus, herb crust, bone marrow, red wine sauce

WHITE CHOCOLATE MOUSSE
Strawberry sorbet, puffed rice

Coffee or Tea with Petits Fours

• JOSPER GRILL •

Our prime cuts of grass fed beef are dry-aged between 28 & 36 days, depending on the cut. All of our steaks are brushed with a house marinade & grilled over charcoal at 650°F & then finished with a Madeira glaze. Each steak is served with grilled vine tomatoes.

DONALD RUSSELL GRASS FED SIRLOIN STEAK 250g £28.00
 DONALD RUSSELL GRASS FED RIB EYE STEAK 250g £28.95
 DONALD RUSSELL GRASS FED FILLET STEAK 250g £36.50

Each £2.50
 BÉARNAISE | RED WINE | PEPPERCORN

TO SHARE

THE HONOURS CHATEAUBRIAND 500g £70.00
Duck fat chips, fried onion rings, fine French beans, mixed leaf salad & sauce Béarnaise

• MAINS •

FILLET OF STONE BASS £24.00
Brown shrimps, cauliflower purée, Wye valley asparagus, Gremolata sauce

SQUID INK RISOTTO & ROASTED MONKFISH £25.00
Summer herbs & tomato butter sauce

POACHED SCRABSTER HALIBUT 'BONNE FEMME' £26.50
Marabel new potatoes, mushroom and tarragon gratin

GOAT'S CHEESE GNOCCHI © £19.50
Baby artichokes, Wye valley asparagus, broad beans, warm truffle vinaigrette

OX CHEEKS À LA BORDELAISE £23.50
Creamed potatoes, red wine sauce

BREAST OF GUINEA FOWL £24.00
Baby artichokes, toasted fregola, peas, broad beans, Parmesan velouté

ROAST LOIN OF BORDERS ROE DEER £26.50
Wild mushrooms ravioli, celeriac purée, goat's cheese gnocchi

• SIDES •

Each £4.25

FRENCH FRIES

SEASONAL GREEN VEGETABLES

KALE, CITRUS, PARMESAN & TOASTED PUMPKIN SEEDS

ENDIVE SALAD, SHALLOTS, CROUTONS & LANARK BLUE

CRISPY BEER BATTER ONION RINGS

• DESSERTS •

WHITE CHOCOLATE MOUSSE £9.50
Strawberry sorbet, puffed rice

PASSION FRUIT TART £9.50
Coconut sorbet

PERTSHIRE STRAWBERRIES £9.50
Knockraich natural yoghurt mousse, sorbet, meringues

APPLE TARTE TATIN £9.50
Knockraich crème fraîche sorbet

SELECTION OF FARMHOUSE CHEESES £12.50

– SERVICE CHARGE –

ALL PRICES INCLUDE VAT. PLEASE NOTE A DISCRETIONARY
 10% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF SIX OR MORE

– DIETARY REQUESTS –

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS
 OR ALLERGIES. DISHES MAY CONTAIN NUTS OR NUT OIL