

THE
GANNET
2013

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Veal sweetbreads, elderflower turnip, buckwheat, winter chanterelles 11

Hand dived Skye scallop, apple, kohlrabi, radish 13

Jerusalem artichoke, onion, thyme 9

Perthshire partridge breast, pear 10

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Cairngorms red deer, potato terrine, butternut squash, cavolo nero,
seeds, game sauce 24

5 week aged Peelham Farm “Auld Cow” Luing cross sirloin,
dripping potato, celeriac, Madeira sauce 32

Shetland landed halibut, salsify, white bean, capers, Matelote sauce 24

Smoked squash agnolotti, wild mushrooms, seeds, nuts 16

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Selection of farmhouse cheeses from George Mewes 12
(may contain unpasteurised cheeses, please ask your server for today's choices)

Earl grey chocolate mousse, feuilletine, peanut sorbet 7.5

Salted caramel fondant, tonka bean ice cream 7.5

Treacle tart, Auchentullich milk ice cream 7.5

Please inform us of any dietary requirements or allergies..

*We spend a great deal of time carefully sourcing the best possible local & seasonal produce,
please allow us time to treat it with the respect it deserves.*

For parties of 6 or more a discretionary service charge of 10% will be added to the total bill.