

3 courses 52.00 per person

## **Cape Wrath oysters**

Natural: mignonette and lemon 4.00 Dressed: fermented green chilli 4.00

## Snacks

Macduff crab crumpet 4.00 East Coast Cured salami 5.50 Anchovy and confit garlic toast 4.00

Lamb croquette with garlic, anchovy and baby gem
Macduff crab tagliarini with chilli, garlic and chervil
Spelt risotto with fermented mushroom and goats curd

Roast Shetland pollock and Loch Fyne scallop with slow cooked peas and preserved lemon

½ Macduff lobster with wild garlic butter and chips

Hand cut pasta with Invercauld estate wild garlic and pine nut pesto

Rhubarb and oat frangipane with whipped crème fraiche
Flowering currant panna cotta with honey tuille
Fife strawberries with yoghurt sorbet

## Sides

New potatoes with seaweed butter 4.00 Garden herbs and salad leaves 4.00 Chips and mayonnaise 4.00



We are committed to serving sustainably sourced fish and shellfish from Scotland and around Scan the QR code for more information.

the British Isles.