

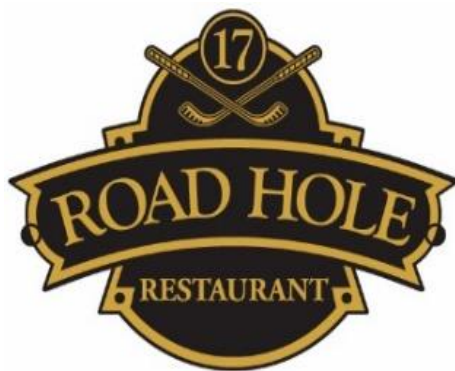


Starters

Twice Baked Anster Cheese Soufflé , beetroot, arugula	8.50
Bouillabaisse , king prawn, red mullet, mussel and lobster	8.50
Poached Seatrout , pea and mint mousse, broad beans, parmesan biscuit, tomato coulis	10.50
Pigeon , braised lettuce, peas, nettles, Parma ham, Sauce Foyot	14.00
Corn Fed Chicken , Langoustine, oyster tempura, oyster mayo, tarragon sauce	14.50
West Coast Hand Dived Scallops , pickled apple, black pudding mousse, celeriac puree, Calvados and thyme jus	17.00

Crustacea

Dressed Crab , green salad, lemon gel, cherry tomato, cucumber, apple, chives, house dressing	18.50
Half St. Andrews Bay Lobster Thermidor , lobster, thermidor sauce, green salad	38.50
400g Scottish West Coast Langoustines , garlic mayonnaise, green salad	45.00
6x Kyle of Tongue Oysters , homemade shallot vinegar, lemon	16.50
Plateau de Fruits de Mer, (for two) , St. Andrews Bay half lobster [2], Kyle of Tongue oysters [4], dressed crab hand dived scallops [4], mussels, langoustine [4], shallot vinegar	155.00
Lobster salad , tomato tasting, dill vinaigrette	38.50

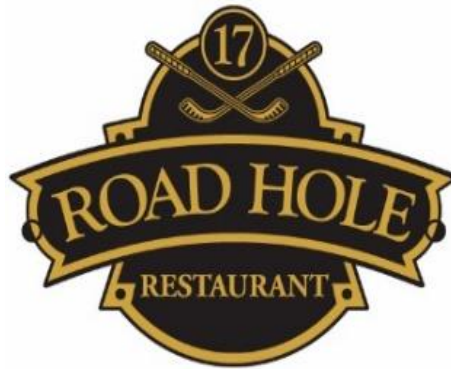


Mains

Beetroot Lasagne , apple, golden beetroot, goat cheese, tomato concasse, basil oil	15.50
Roasted Cod , brown shrimps, bok choy, citrus butter, parsley sauce	26.00
North Atlantic Halibut , turnip, potato gnocchi, purple broccoli, lemon butter sauce	25.00
Stone bass , King Edward potato, fennel, baby squid, crab, watercress sauce	26.00
Monkfish , wild mushroom, spinach, pancetta foam, pancetta crisp	25.00
10oz Scottish Black Isle Beef Ribeye , dressed rocket salad	32.00
8oz Scottish Fillet Steak , dressed rocket salad	37.00
Chateaubriand (for two) , selection of side dishes & sauces	110.00
Surf and Turf (for two) , 20oz ribeye chop, Pont Neuf potatoes, lobster [1], cherry tomato, mushroom, café de Paris	110.00

Side Orders

Café de Paris	2.50	Béarnaise Sauce	3.00
Red Wine Jus	2.50	New Potatoes	3.00
Blue Cheese Sauce	3.00	Gratin Dauphinoise	3.00
Peppercorn Sauce	3.00	Market Vegetables	3.00
Jenga Chips	3.00	Fries	3.50
Portabello Mushrooms	3.00	Caraway Carrots	3.50
Courgette Fritta with pesto	3.00	Road Hole Restaurant Salad	3.50
Parmesan and Truffle Fries	4.50		



Dessert Menu

Arctic Roll, blackcurrant parfait, elderflower cremeux, champagne foam, citrus pearls, elderflower sorbet

8.50

Lemon Brulee, smoked macadamia nuts, olive oil sponge, baby pears, pear sorbet

8.50

Chocolate Marquise, honeycomb, vanilla cremeux, salted toffee, caramelised white chocolate ice-cream

9.50

Plum Frangipane Tart, whipped nutmeg panna cotta, amaretti tuille, plum ice-cream

8.50

Pineapple Souffle, coconut rum and pineapple macaron, coconut ice-cream

11.50

Selection of Artisan Cheeses, truffle honey, grapes

12.50