

## OYSTERS

Oban native oysters, grown in the clear waters of Argyllshire

**Traditional**  
*served on ice with lemon, Tabasco  
and shallot vinegar*  
*six / nine / dozen*  
**17.00 / 25.00 / 33.00**

**Rockerfeller**  
*grilled with spinach and hollandaise  
sauce*  
*six / nine / dozen*  
**19.00 / 28.00 / 35.00**

## CRUSTACEA AND MOLLUSCS

**Fruits de mer**  
*langoustines, oysters, clams, mussels,  
crab, smoked salmon*  
*served on ice* **35.00**

**Dressed Buckie crab** **12.00**

**Isle of Mull Scallops**  
*Iberico ham and garlic butter*  
**Starter** *three* **16.50**  
**Main** *six* **30.00**  
*- with Phantassie salad and mash*

**Scottish langoustines** **24.50**  
*grilled with chilli butter*

## RAW

**Steak tartare**  
*seasoned raw prime Scotch Borders beef*  
  
**starter with raw quail egg** **12.50**  
**main with raw hens egg and chips** **22.00**

**Ceviche of Mull scallops** **16.00**  
*taramasalata, wild herb salad*

## STARTERS

**Arran beets 3 ways** **9.00**  
*-mousse, pickled & roast,  
whipped goat's curd, hazelnut granola*

**Lobster bisque** **9.50**  
*Gruyere, rouille*

**Grilled octopus & spouts** **12.00**  
*Broad bean, bell pepper puree &  
black garlic aioli*

**Hot foie gras,** **14.00**  
*Puy lentils, macerated golden raisins,  
sherry vinegar sauce*

**Grilled asparagus** **12.00**  
*prosciutto, poached East Lothian pullets,  
black truffle mousseline*

**Witchery haggis, neeps and tatties** **9.50**  
*blended with chicken mousse*

## FOR TWO

### Lamb Wellington

*loin stuffed with wild mushroom and chicken mousse, wrapped in Serrano ham, ratatouille, greens, basil mash*

60.00

## MEAT

Scotch beef,  
dry aged and hung for a minimum of 28  
days.

Fillet 198 grams 41.00

Ribeye 360 grams 38.00

*All served with grilled king oyster  
mushroom, roscoff onion, purple garlic &  
air dried tomato*

*Choice of béarnaise, bordelaise or choron  
sauce*

*We are a proud member of the Scotch Beef Club.*

Roast loin of Cairngorm venison 27.00  
*black quinoa, iron bark pumpkin  
pickled pear, bitter chocolate oil*

Magret of Gartmorn farm duck, 36.00  
*confit of baby carrots, fondant potato,  
foie gras and Madiera sauce*

## FISH

Roast turbot on the bone 30.00  
*parsley sauce, fennel croquettes,  
burnt leek*

Lobster and crab omelette 23.00  
*sauce Americaine*

Home smoked wild sea trout 24.00  
*'Witchery cure' seashore vegetables,  
sweet potato puree, grand fir hollandaise*

Whole lemon sole meuniere 43.00

## VEGETARIAN

*Braised courgette orzo  
tomato, chilli & chickpeas,  
courgette & halloumi fritter*  
16.00

*Parmesan tart,  
mixed roasted heritage tomato,  
Burrata, lemon pesto, rocket*  
16.00

## SIDE ORDERS

Heritage potatoes 4.25  
*mashed or chipped*

Peas, bacon, grilled gem 4.50

Seasonal greens 4.25  
*buttered*

Baby carrots 4.00  
*chervil butter*

Portobello mushrooms 4.00  
*grilled with lemon*

Organic Phantassie Farm mixed leafs  
*small 5.00  
large 7.00*