

OYSTERS

Oban native oysters, grown in the clear waters of Argyllshire

Traditional	Rockefeller
<i>served on ice with lemon, Tabasco and shallot vinegar</i>	<i>grilled with spinach and hollandaise sauce</i>
<i>six / nine / dozen</i>	<i>six / nine / dozen</i>
<i>17.00 / 25.00 / 33.00</i>	<i>19.00 / 28.00 / 35.00</i>

CRUSTACEA AND MOLLUSCS

Fruits de mer <i>langoustines, oysters, clams, mussels, crab, smoked salmon</i> <i>served on ice</i>	35.00	Isle of Mull Scallops <i>Iberico ham and garlic butter</i> Starter <i>three</i>	16.50
Dressed Buckie crab	12.00	Main <i>six</i> <i>- with Phantassie salad and mash</i>	30.00
		Scottish langoustines <i>grilled with chilli butter</i>	24.50

RAW

Steak tartare <i>seasoned raw prime Scotch Borders beef</i>		Tuna Sashimi	14.00
starter with raw quail egg	12.50	<i>watermelon and radish salad</i>	
main with raw hens egg and chips	22.00		

STARTERS

Arran beets 3 ways	9.00	Hot foie gras,	14.00
<i>-mousse, pickled & roast, whipped goat's curd, hazelnut granola</i>		<i>Puy lentils, macerated golden raisins, sherry vinegar sauce</i>	
Lobster bisque	9.50	Grilled asparagus	12.00
<i>Gruyere, rouille</i>		<i>prosciutto, poached East Lothian pullets, black truffle mousseline</i>	
Carpaccio of octopus	12.00	Witchery haggis, neeps and tatties	9.50
<i>Datterini tomatoes, grilled avocado</i>		<i>blended with chicken mousse</i>	

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 Atlantic Halibut 30.00
*parsley sauce, fennel croquettes,
sea vegetables*

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, chipped or steamed

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*