

## IN ROOM DINING

### NIBBLES

Baked Sourdough <i>with</i> Whipped Butter & Maldon Salt <sup>v/vg*</sup>	6
Puffed Pork Skin <i>with</i> Honey Dijon	6
Smoked Almonds <sup>v/vg</sup>	5
Mixed Olives <sup>v/vg</sup>	6
Truffle Salami	6

### LIGHT BITES

French Onion Soup <i>with</i> Gruyère & Roquefort Croutons	6
Roasted Red Pepper & Tomato Soup <i>with</i> Sourdough <sup>v/vg</sup>	6
Balvenie Smoked Salmon <i>with</i> Toasted Sourdough, Sauce Gribiche, Lemon & Watercress	12

### SMALL PLATES

Duck Confit Bonbon <i>with</i> Beetroot Purée	12
Polenta <i>with</i> Ratatouille & Sauce Entrecôte <sup>v/vg*</sup>	9
Tuna Niçoise <i>with</i> Green Beans, Baby Potatoes, Cherry Tomatoes, Black Olives, Boiled Free-Range Egg	10
Baby Gem <i>with</i> Bacon, Garlic, Pecorino & Sourdough Crumb <sup>v/vg*</sup>	10

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.  
Should you have any allergies or dietary restrictions, please notify a member of staff and we will guide you through the menu.  
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

v/vg : Vegetarian/Vegan  
vg\* : Vegan available on request

## SANDWICHES

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<b>Club Sandwich</b>	12
Butter Poached Chicken Breast, Smoked Streaky Bacon, Beef Tomato, Baby Gem, Fried Egg, Dijon Mustard Mayonnaise on Toasted Sourdough Rye & Pomme Frites	
<b>Croque Monsieur</b>	12
Jambon de Bayonne, Comte, Béchamel, Green Salad & French Dressing	
<b>Tartine</b>	12
Warm Goats' Cheese & Truffle Honey, Green Salad & French Dressing <sup>v</sup>	

## MAINS

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<b>Aberdeen Angus Beef Burger</b>	19
<i>with</i> Scottish Cheddar, Smoked Streaky Bacon, Dijon Mustard Mayonnaise, Caramelised Onions, Beef Tomato & Gem Lettuce on Brioche Burger Bun <i>served with</i> Koffmann Chips	
<b>Vegan Burger</b>	18
<i>with</i> Vegan Cheese, Caramelised Onions, Beef Tomato & Gem Lettuce on Vegan Burger Bun, <i>served with</i> Pommes Frites <sup>v/vg</sup>	
<b>Battered East Coast Haddock</b>	19
<i>with</i> Pommes Frites, Tartare Sauce, Lemon & Peas	
<b>Pan Seared Celeriac</b>	19
<i>with</i> Asparagus, Petits Pois, Ratatouille, Crème Fraîche & Mint <sup>v/vg*</sup>	
<b>8oz Flat Iron Steak</b>	26
<i>with</i> Watercress & Peppercorn Sauce <i>or</i> Béarnaise Sauce <i>served with</i> Pommes Frites	

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## BOARDS

<b>Cheese Board</b>	24
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits & Sourdough Crisps <sup>v</sup>	
<b>Charcuterie Board</b>	24
Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough	
<b>Charcuterie and Cheese Board</b>	24
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough	

## DESSERT

<b>Pain Perdu</b> <i>with</i> Clotted Cream Ice Cream & White Chocolate Crumb <sup>v</sup>	9
<b>Belgian Waffles</b> <i>with</i> Milk Chocolate Sauce & Vanilla Ice Cream <i>or</i> Banana & Caramel Sauce <sup>v</sup>	9
<b>Dark Chocolate Mousse</b> <i>with</i> Caramel & Crème Fraiche <sup>v</sup>	9
<b>Sticky Toffee Pudding</b> <i>with</i> Muscovado Caramel Sauce & Vanilla Ice Cream <sup>v</sup>	9
<b>Mixed Berry Clafouti Tart</b> <i>with</i> Crème Anglaise <sup>v</sup>	9
<b>Selection of Scottish Cheeses</b> <i>with</i> Chestnut Leaf Fermented Fig, Quince Paste, Tapenade, Biscuits & Sourdough Crisp <sup>v</sup>	14

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