

Classic British Cuisine

Dinner, Monday - Saturday 7.00 p.m. - 9.30 p.m. (excluding Bank Holidays)

*A simple a la carte featuring luxurious seasonal ingredients,
simply prepared at times when they are at their best.*

Sample menu

(Seasonal price, menu changes frequently)

Smoked wild River Tay Salmon

from the Dunkeld Smoke House

Fresh Rock Oysters on ice

shallot & red wine vinegar and Tabasco (6, 9 or 12)

King Prawns

"Marie Rose" or "aioli" dips

Fresh English Lobster

half or whole served hot with garlic butter or cold with "Marie Rose" and "aioli"

"Assiette de Fruits de Mer"

for 1 or for 2 to share with asparagus and buttered new potatoes

Whole grilled Dover Sole

*on or off the bone with parsley butter, sauté potatoes and wilted watercress
with lemon dressing*

Roast "Chateaubriand"

*double fillet of naturally reared "Shire Meadow" local beef cattle for 2 to share,
buttered flat mushrooms, grilled tomato, hand cut fries, watercress & sauce Béarnaise*

All items priced by season & availability