

## TO SHARE

- Sourdough Bread**, Scottish salted butter **6** (V, VGA, GFA)  
**Cumbræ Oyster**, red wine vinegar dressing **4** (GF)  
**Gordal Olives** on ice **5** (V, VG, GF)  
**Josper Roasted Padron Peppers**, smoked paprika yoghurt **6** (V, VGA, GF)



## STARTERS

- Highland Venison Carpaccio**, pickled wild mushrooms, rocket, parmesan **15** (GF)  
**Crayfish Cocktail**, Marie Rose, avocado, caviar **15** (GFA)  
**St Andrews Cheddar Cheese Soufflé**, apple & chive sauce **14** (V)  
**Scottish Lobster & Prawn Toastie Bisque**, preserved lemon **18**  
**Tobermory Smoked Trout**, lemon blini, gribiche sauce **15** (GFA)  
**Heritage Tomato Salad**, vegan burrata, grilled peach, pickle shallot **12** (V, VG, GF)  
**Shetland Mussels**, Strathearn cider, garlic bread **15** (GFA)  
**Leek & Tattie Soup**, Scottish cheese & onion scone **9** (V)  
**Creedy Carver Spiced Duck Terrine**, five spice, plum & star anise chutney, gingerbread **15** (GFA)

## BUTCHER & JOSPER GRILL

Our Butcher John Gilmours based just outside Edinburgh supply us with the finest Scottish beef which is raised ethically and sustainably in its natural environment on grass. Then after dry ageing our meat on site, our dedicated chefs cut fresh for each service. Our Josper oven is where fire meets finesse. Powered by premium charcoal and sealed to lock in heat, it reaches temperatures of over 400°C – giving your food a perfect smoky aroma, a crisp caramelised exterior, and a tender, juicy centre. This Spanish-born grill-oven hybrid allows us to roast, grill, and sear with unmatched flavour, all while preserving the natural character of each ingredient.

### FROM THE JOSPER GRILL

**8oz Fillet Steak 45**, the most tender cut of beef, very buttery & exceptionally lean

**10oz Sirloin Steak 45**, nicely marbled with a good layer of top fat

**10oz Rib-Eye Steak 45**, highly marbled with lots of fat, full on beefy flavour

**7oz Picanha Steak 25**, packed full of flavour, a lean juicy steak

Served with a sauce of your choice & caramelised onion topped with a bone marrow crumb

**Lemon & Thyme Poussin Chicken 25**  
Café de Paris butter (GF)

**Pork Tomahawk 25**  
Black garlic & apple glaze (GF)

**Scottish Lamb Cutlets 30**  
Rosemary & anchovy sauce (GF)

**Peterhead Monkfish Tail 28**  
South Indian curry sauce (GF)

**Cauliflower Steak 15**  
Café de Paris butter (V, VGA, GF)

**JOHN  
GILMOUR**

**BUTCHERS  
CHOICE**

Expertly chosen by our butcher, served with a sauce of your choice & caramelised onion topped with a bone marrow crumb.

Your server will let you know today's choice.

### SAUCES

Aberfeldy Whisky & Peppercorn Sauce - Classic Bearnaise - Red Wine Sauce  
Lanark Blue Cheese & Dundee Honey Sauce - Café de Paris Butter

All dishes in this section are Gluten Free Available (GFA)

### CHEFS SIGNATURE DISHES

**Fillet of Scottish Salmon**, tender stem broccoli, lemon & caper butter sauce **25** (GF)

**Roast Celeriac, Tomato & Chickpea Stew**, vegan feta cheese **17** (V, VG, GF)

**Balmoral Estate Venison Loin**, creamed potato, wild mushrooms **30** (GF)

### CLASSICS

**Dry-aged Beef Burger**, streaky bacon, smoked cheddar cheese, pickles, brioche bun, skinny fries **20** (GFA)

**Highland Venison Burger**, smoked cheddar cheese, pickles, brioche bun, skinny fries **20**

**Moving Mountains Vegetable Burger**, smoked cheddar cheese, pickles, brioche bun, skinny fries **15** (V, VGA, GFA)

**Lemon Sole Goujons**, fries, tartare sauce, burnt lemon **22**

**Caesar Salad**, gem lettuce, anchovies, parmesan, brioche croutons **20**  
(Add chicken or smoked salmon 5) (GFA)

**Pie of the day**- please ask your server for today's speciality pie

### SIDES 6 each or 3 for 15

**Roasted Bone Marrow**, crispy onions (GF)

**Truffled Cauliflower Cheese**, St Andrew's cheddar (V)

**Hand Cut Chips** (V, VG, GFA)

**Skinny Fries** (V, GFA)

**Honey Glazed Chantenay Carrots** (V, VGA, GF)

**Caesar Salad**, anchovies, parmesan (GFA)

**House Salad**, mustard dressing (V, VG, GF)

**Charred Tenderstem Broccoli**, flaked almond (V, VG, GF)

**Rosemary New Potatoes**, bacon, sour cream (VGA, GFA)

**Creamed Mash**, chives (V, VGA, GF)