



Valentines Day Menu

Mango & Passionfruit Bellini

Confit Chicken & Wild Mushroom Terrine

Shimeji Mushroom, Pickled Raisin Puree

Seared Skye Scallop

Crispy Spiced Brawn, Apple Solferino, Mustard Cress

Oak Smoked Medallion of Scotch Beef

*Linlithgow Haggis, Turnips, Kale, Whiskey Cream
Sauce (served medium unless otherwise specified)*

Tayberry Signature Sorbet Refresher

DOC Prosecco

Dark Chocolate & Tonka Rum Torte

Pastachio Praline, Amoretto Ice Cream



A la Carte Menu

To Start

Slow Cooked Ox Cheek

Potato & Comte Soup, Puff Pastry, Buttered Spinach

Lanark Blue Pannacotta

Beetroot Tatin, Pear, Candied Walnut, Endive

Duck liver Parfait

*Sour Apple Jelly, Hazelnuts, Quince puree, Toasted
Brioche*

Roasted Fillet of Sole & Smoked Salmon

*Couscous, Scottish Mussels, Fennel, Seafood Madras
Sauce*

£12



To Follow

Petley Farm Pork Belly & Monkfish

*Crispy Cabbage, Cauliflower Cassoulet, Raisin,
Apple & Soy Glaze*

Oak Smoked Corn Fed Chicken

*Jerusalem Artichokes, Kale, Wild Mushroom, Truffle
Cream Sauce*

Perthshire Venison Haunch

*Sauerkraut, Red Wine Braised Salsify,
Hay Baked Carrots, Beetroot, Fig Puree*

Scottish Hake Fillet

*Carrot & Cumin Puree, Chorizo, Chickpeas, Smoked
Haddock Croquette*

£27



To Finish

Dark Chocolate & Tonka Torte

Pistachio, Orange Caramel, Azzuro Coffee Ice-cream

Tayberry & Rose Crème Brûlée

Burnt White Chocolate, Signature Tayberry Sorbet

Duo of Comrie Cheeses - Lady Mary and Strathearn

Pickled walnut, Fruit Chutney, Toasted Pain d'Epices

£12



Sides

Truffle Scented Mash

Creamed Parmesan & Cauliflower Mac

Roast Potatoes with Garlic & Sea Salt

Roasted Roots & Buttered Seasonal Greens

£3.50



Vegetarian Menu

Israeli Couscous

Spinach, Wild Mushrooms, Confit Fennel

Jerusalem Artichoke Soup

Truffle Oil, Cep

12

Cauliflower Cassoulet

Raisin, Truffle, Crispy Cabbage, Red Wine Braised Salsify

Jerusalem Artichokes

Wild mushrooms, Roasted Beetroot, Truffle Cream Sauce

25

Tayberry Crème Brûlée

Rose Burnt White Chocolate, Signature Tayberry Sorbet

Duo of Comrie Cheeses - Lady Mary, Strathearn

Pickled Walnut, Fruit Chutney, Toasted Pain d'Epices

12



Set Lunch Menu

Jerusalem Artichoke Soup

Truffle Oil, Cep

Lanark Blue Panna Cotta

Beetroot Tatin, Pear, Candied Walnut, Endive

Crispy Pork Belly

Crispy Cabbage, Cauliflower Cassoulet, Raisin, Braising Juices

Warm Sugar Doughnut

Pistachio, Orange Caramel, Azzuro Coffee Ice-Cream

£35



Prestige Tasting Menu

"Chef's Surprise Tasting Menus are a celebration of the seasons and showcase our Chef's philosophy - "It's all about taste!"

Created by our Chef Adam Newth and his kitchen team, the Surprise Tasting Menu is a journey through Scotland's unique seasonal larder.

The 6 Course Tasting Menu Presents; Amuse Bouche, Starter, Fish Course, Main Course, Cheese Course and Dessert - £65

Must be taken by the entire party and guests should allow at least 2.5 hours to enjoy the full experience.

Should you have any food allergies or specific preferences, please let us know.

Vegetarian Tasting Menu available upon request.



Tasting Menu Wine Pairings

Our Chef and Sommelier together have crafted a perfect wine pairing to compliment each course of our tasting menu.

This Includes a first sparkling drink followed by a different wine to compliment each course and finishes with one of our exclusive liquors

£39