



## Botanics - Spring

Snacks | Add 5.5 each

**Green olives**, pickled garlic, candied orange, sumac vg

**Country bread**, Blackthorn salt butter, rapeseed oil & pumpkin seed gastrique v/vg

**Whipped goats' cheese**, heather honey, fermented radish, basil oil v

Starter

**Cullen skink**, smoked haddock, potato, leek, creamed soup, bread & leek ash butter

**Rabbit, pheasant & partridge**, terrine onion chutney, grilled bread

**Ramsey's haggis, neeps & tatties**, skirlie, whisky sauce (v/vg available)

**Heirloom carrot**, Applewood, smoked Crowdie cheese, sunflower seeds, horseradish dressing v

Main

**Roast chicken supreme**, mushroom duxelle, squash, courgettes, chicken jus

**Fillet of hake**, globe artichokes, apple, keta, pea & courgette velouté

**Ayrshire pork belly**, toasted barley, pomegranate, pumpkin & cider sauce

**Risotto & squash**, miso & sage butter, broccoli, crispy onion, Gran Moravia v

Sides | Add 6 each

**Smoked hispi cabbage**, nduja dressing | **Kale**, house pickles & ferments salad vg

**Mashed potato**, white truffle oil v | **Manchego polenta chips** v | **Triple cooked chips** vg | **Grilled purple stem broccoli**, sriracha, almond vg | **Beer battered onion rings** vg

Sweet

**White chocolate & rum mousse**, poached rhubarb

**Sticky toffee pudding**, butterscotch, tablet ice cream v

**Yoghurt panna cotta**, honeycomb, red berry coulis

**Selection of 3 cheese**, quince paste, grapes, oat cake

*Please let your server know if you have any dietary requirements.*

*A discretionary 12.5% service is added to bills. 100% of tips go to our staff*