

“Quality produce with a Scottish flavour– simply cooked.”

## STARTERS

Oxtail Soup

✔ Vegetable and Tarragon Broth

Shetland Mussels, Marinière or with Chilli and Chorizo

🍷🍷 Orkney King Scallops, Lemon and Lime Dressing

Camerons “Prawn Cocktail”

Six Kinlochleven Oysters, Natural or Warm with Mull Cheddar and Leaf Spinach

Uig Lodge, Isle of Lewis Oak Smoked Salmon, Shallot Dressing

Stornoway Black Pudding, Haggis and Ayrshire Bacon Combination

Highland Smoked Venison Loin, Aged Balsamic, Roquette and Parmesan

Chicken Liver Paté, Melba Toast

✔ Roasted Pepper and Vegetable Risotto

✔ Ravioli of Woodland Mushrooms, Beetroot and Tarragon Dressing

✔🍷 Vine Ripened Tomatoes, Buffalo Mozzarella and Red Onion

✔🍷 Salad of Roquette, Endive, Watercress and Chargrilled Vegetables

## FISH

🍷 Shetland Cod Fillet, Snow Peas, Chive Dressing

🍷 Seared Sea Bass, Crisp Vegetables, Soya Dressing

Pan Fried Fillet of Halibut, Light Crayfish Bisque

## MAINS

Roast Breast of Free Range Corn Fed Chicken, Celeriac Puree,

Glenfiddich Whisky Jus-lie (Halal Chicken available on request)

Borders Lamb Loin, Fine Beans, Port Jus

Prime Fillet of Beef “Stroganoff”, Woodland Mushrooms, Brandy Cream

Collops of Mature Scottish Beef Fillet, Dauphinoise Potatoes and Fine Beans

Seared Duck Breast, Savoy Cabbage, Lentils and Ayrshire Bacon

Picatta of Scottish Rose Veal, Pepperonata Pasta, Lemon Butter Sauce

(Not to be confused with imported white veal, Rose Veal is free-range from Sunnyside Farm in the Borders of Scotland)

✔ Plum Tomato and Goats Cheese Galette, Tapenade, Basil Oil

✔ Asparagus and Mascarpone Pappardelle

## GRILLS

All our beef comes from quality-assured, grass-fed cattle from Scottish Farms.

We use assured prime Scottish beef dry aged for 25 days and are proud to be a member of The Scottish Beef Club

280g Rib-Eye Steak (Fully marbled, Cut from the rib)

224g Sirloin Steak (Cut from the Tenderloin)

224g Fillet Steak (Most popular Prime Cut)

🍷 450g T-Bone of Scottish Border Beef (Fillet and sirloin cooked on the bone)

280g Water Buffalo Rib Steak (Farmed uniquely on Clentrie Farm in Fife)

ALL SERVED WITH ROAST VINE TOMATOES, FIELD MUSHROOMS,

WATERCRESS AND CAFÉ DE PARIS BUTTER

## SAUCES

Béarnaise

Chasseur

Peppercorn

## ✔ ACCOMPANIMENTS

Leaf Spinach Creamed with Nutmeg

Chantanney Carrots

Fine Beans and Shallots

Vine-ripened Tomato and Mozzarella salad

Salad of Roquette, Endive, Watercress and Char Grilled Vegetables

Creamed Mash

Dauphinoise Potatoes

Hand Cut Chips

Minted New Potatoes

## DESSERTS

Hot Whisky Soufflé, Pear Compote, Vanilla Sauce

Lemon Tart, Lemon Sorbet

‘2007’ Vintage Chocolate Cylinder, Marmalade Ice Cream

Homemade Sorbets and Ice Creams

Madagascar Vanilla Pannacotta, Forced Rhubarb, Green Apple Sorbet

🍷 Cameron’s Tasting Plate

Scottish Cheese Selection, Sweet Grapes, Apple Chutney, Walnut Bread and Oat Cakes

## COFFEE

🍷 Healthy Option

✔ Vegetarian

🍷 Chef’s Signature Dish

# WINE LIST

## CHAMPAGNE & SPARKLING WINE

### Nicolas Feuillatte, Brut Reserve Particuliere

Elegant, smooth and balanced with white fruits and almond on the palate.

### G.H. Mumm Cordon Rouge Brut - Champagne

Distinctively soft and fruity without the assertive crispness and a slight toasty richness, a high proportion of Pinot in the blend.

### Nicolas Feuillatte, Rosé

A deep pink rose, fruity and well balanced from Pinot grapes

## RESERVE

### Taittinger Comtes de Champagne Blanc de Blancs Brut Champagne

A Champagne of legendary quality made using only the finest Chardonnay grapes in exceptional years. Delicate, yet at the same time superbly balanced.

### Taittinger Comtes de Champagne Brut Rosé - Champagne

Superb yet rare with mouth-filling magnificence and an indulgent ripe buttery richness. Such natural elegance.

## WHITE WINE

### Corte Vigna Pinot Grigio Provincia di Pavia - Italy

Floral, racy and dry with green, crisp fruit, an innovative wine by a collaboration of private land owners.

### Nobilo Southern Rivers- New Zealand

Very stylish and dry with intense gooseberry and citrus aromas and refreshing, ripe acidity. An outstanding example of this classic grape.

### Riesling- Gewurztraminer ,The Riddle - Australia

A ripe tropical fruit and lychee flavour with a hint of sweetness on the finish.

### Vina Esmeralda, Torres - Spain

Aromas of Melon, grape and pineapple entwined with hints of rose and jasmine give this wine an exotic, yet elegant style

### Gavi di Gavi ,La Toledana, Domini Villa Lanata,

#### Piemonte, Italy

A wine of great finesse with delicate floral characters and fresh gooseberry notes

### Sancerre La Gravelière, Joseph Mellot – France

Vibrant, aromatic Sauvignon Blanc at its best, opulent on the nose and palate, stylishly dry on the finish.

### Villa Maria Cellar Selection Sauvignon Blanc,

#### Marlborough, New Zealand

An intense bouquet of sweet gooseberries, laced with citrus leaf characters, supported by a rich, fruity acidity and a lingering finish.

### Chablis Laroache

A distinctive and lingering taste, flavour tones of green apples and flinty dry finish

### Glen Carlou Chardonnay, Paarl - South Africa

Rich mouth-filling presence of tropical fruit richness with warm seductive layers of vanilla cream oak.

### Pouilly-Fuissé Les Petites Pierres, Louis Jadot - France

An immensely popular appellation lends these Chardonnay grapes a full, creamy nuttiness and generous finesse.

### Bourgogne Chardonnay Couvent des Jacobins, Louis Jadot - France

Generous richness laden with butter coated peaches, mature barrique character exudes a mouth-filling roundness.

### Bonterra Organic Viognier, North Coast - USA

Exceptional depth of dried apricot layers and generous creamy barrique character that simply melts together perfectly.

## RESERVE

### Robert Skalli 'F' Chardonnay, VdP d'Oc - France

Rich and buttery with terrific concentration and flavour. Unoaked but aged on the lees to increase complexity.

### Cloudy Bay Sauvignon Blanc, Marlborough - New Zealand

Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest.

### Pouilly-Fumé, de Ladoucette - France

Trademark crunch of asparagus and mouthwatering layers of gooseberry crispness, clean and dry from a family renowned for their expertise.

## ROSÉ

### Vidal Estate Rose, Hawke's Bay - New Zealand

Vibrant rosé colour and off-dry style, with crisp acidity and fresh lingering summer fruit aromas and flavours.

### Mâcon Rosé, Louis Jadot - France

Deliciously dry and fruity, gamay grapes from the Côte Mâconnais brim with red berry flavours and a crisp freshness.

## RED WINE

### Shiraz- Cabernet, The Riddle

Ripe red berry Fruits, pepper and spice flavours of Shiraz with the blackcurrant and firm rich flavours of Cabernet .

### Errázuriz Merlot, Curicó Valley - Chile

An easy-drinking style from the cooler Curicó region, which produces an intensely aromatic dry wine with soft tannins and lots of berry fruit.

### Wynns Shiraz, Coonawarra - Australia

Typically robust in character with deep, rich fruit and a long, warm, spicy finish.

### Villa Maria Private Bin Pinot Noir,

#### Marlborough, New Zealand

Youthful, vibrant array of ripe cherry and plum, complemented by fine, savoury and spice and subtle oak.

### Château Lyonnat, Saint Emilion - France

A supple Merlot-dominated Claret, with a rich smoky bouquet and elegant, soft fruit on the palate.

### Faustino VII Rioja Tinto - Spain

A 'sin crianza' Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape.

### Chianti Classico Castello di Fabbrica, Trambusti Italy

A very good and generous example of how Chianti Classico should be made. Fuller-bodied, more concentrated and with plenty of structure.

### Glen Carlou Syrah, Paarl - South Africa

Soft strawberry silk with racy raspberry smoothness enveloping a lingering barrique creaminess from a top estate.

### Torres Atrium Merlot - Spain

Lovely deep-coloured with soft juicy fruit flavours and typically rounded tannins. Matured in French oak.

### Bourgogne Pinot Noir Couvent des Jacobins, Louis Jadot, France

Layers of classic fresh strawberry aromas and plump soft cherries exude a light silky elegance

### Château Musar, G. Hochar - Lebanon

A big and ripe Bordeaux influenced style, full of spiced blackcurrant flavours, two years in oak adds power, complexity and richness.

### Bonterra Organic Zinfandel, Mendocino County - USA

Powerful, mouth-filling and flavoursome with warm barrique character combined with roasted spices and dark berry richness.

### Robert Mondavi Twin Oaks Cabernet Sauvignon, California - USA

The long, dry and very hot late summers allow lovely flavours to develop. Vibrant redcurrants and a spiced oak balance.

## RESERVE

### Barolo Terre del Barolo

Rich and buttery with terrific concentration and flavour. Unoaked but aged on the lees to increase complexity.

### Amarone della Valpolicella Classico, Bolla - Italy

The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.

### Vosne-Romanée, Louis Jadot - France

A famous name producing wines which exhibit good perfume, weight and elegance even in lighter vintages.

125ml Gls.

75cl Btl.

175ml Gls.

250ml Gls.

75cl Btl.

75cl Btl.

175ml Gls.

250ml Gls.

75cl Btl.

175ml Gls. 250ml Gls.

75cl Btl.

75cl Btl.