

# FAUNA

~ Dinner ~

## Snacks

- Wild Hearth sourdough, Edinburgh cultured butter (ve) 7
- Great Glen venison salami, dates, cornichons 6
- Haggis croquettes, whisky & peppercorn mayonnaise 5

## Starters

- Langoustine, lemongrass, hibiscus, herbs 12
- Smoked sea trout, fishcake, watercress dressing, sea herbs, horseradish 10
- Duck leg terrine, duck liver, honey & vanilla roasted pear, whisky 8
- Hebridean blue cheese, cranberry, walnut, arugula, pear (vg) 8
- Mushroom parfait, mushroom soil, mushroom choux bun, pickled mushrooms (vg) 8
- Aubergine, harissa, butternut, lentil, wild garlic & chard (ve) 8

## Mains

- Beef shin osso buco, gremolata, tomato, parsnip & truffle, mash, bone marrow 29
- Spring lamb loin, lamb shank, baby carrots, leek, parsnip, mint, sumac 36
- Quail, Parma Ham, artichoke, pea purée, scotch quail egg 28
- Hake, sea herbs, razor clam, trout caviar 25
- Leek risotto, Corra Linn, pickled beetroot (vg) 19

Chateaubriand *for two to share*, handcut chips, bearnaise sauce, watercress 85

## Sides

- Honey roasted parsnip 8.5
- Chard, pancetta, Corra Linn 8.5
- Wild garlic & roasted tomato (vg) 7
- Edinburgh cultured butter mash potato (vg) 7
- Potato gratin (vg) 5

## Desserts

- Rhubarb pavlova, raspberry sorbet 9
- Lemon meringue tart (vg) 9
- White chocolate éclair, raspberries (vg) 12
- Sticky toffee pudding soufflé, butterscotch sauce, vanilla ice cream (vg) 12
- 2 cheese selection 8 | 4 cheese selection 14
- Choose from: Clava Brie, Corra Linn, Isle of Mull cheddar, Hebridean Blue,  
Served with honey and vanilla roasted pear purée, oatcake, pickled grape