

# Champagne tasting notes

WE KNOW THAT CHOOSING CHAMPAGNE CAN SEEM A LITTLE CONFUSING. BELOW IS AN OVERVIEW OF SOME OF THE TERMINOLOGY USED TO HELP YOU MAKE THE PERFECT CHOICE.

## BRUT

A dry Champagne with no perception of sweetness. Brut refers to the driest of bubbles.

## DEMI SEC

Demi-Sec translates as semi-dry. Neither sweet nor dry this blend of Champagne caters for many personal tastes.

## ROSE

Rosé Champagne can be created by one of two methods. By either adding a small amount of Pinot Noir red wine to the Champagne or by pressing the grapes slower than normal to allow the skin time to colour the wine.

Rosé Champagne is often revered as a 'romantic' Champagne based on its colouration.

## PREMIUM CUVEE

Derived from the French word 'cuve' meaning vat or tank. Cuvée is the name designated to the first and best juices that flow from the press.

## BLANC DE BLANCS

Champagne is usually made using three grapes – Chardonnay, Pinot Noir and Pinot Meunier. Blanc de Blancs Champagne uses only white Chardonnay grapes, hence the name translating to white white in English.

## VINTAGE

Vintage Champagne is created from grapes belonging to a particular year. Not all years are deemed 'Vintage' and the decision is made by individual Champagne houses as to what year is considered a vintage.

*On the following pages we will be telling the stories of each of our featured Champagne Houses.*

**TELLING**  
*tails*

# Champagne

## BRUT

	75CL BOTTLE	125ML
<b>Paul Drouet</b>	42.50	9.50
<b>Besserat Grande Tradition</b>	49.50	9.95
<b>Balfour Brut 1504 (English sparkling)</b>	52.00	-
<b>Pommery Brut Royal NV</b>	65.00	12.00
<b>Laurent-Perrier Brut NV</b>	69.00	12.95
<b>Lanson Pere Et Fils</b>	69.00	12.95
<b>Thienot Brut NV</b>	70.00	13.50
<b>Veuve Clicquot</b>	89.50	-

## DEMI SEC

<b>Lanson White Label Demi Sec</b>	79.00	-
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## ROSÉ

<b>Besserat De Bellefon – Cuvée Des Moines, Rosé</b>	69.00	14.00
<b>Thienot Rosé</b>	75.00	-
<b>Laurent-Perrier Rosé</b>	79.00	-
<b>Lanson Rosé Label</b>	79.00	-
<b>Gosset Grande Rosé</b>	99.00	-

## PREMIUM CUVÉE

<b>Lanson Extra Age</b>	75.00	-
<b>Gosset Grande Reserve</b>	85.00	-
<b>Pommery Apanage</b>	99.00	-
<b>Thienot Cuvée Garance</b>	99.00	-
<b>Laurent Perrier Grande Siecle</b>	175.00	-

## BLANCS DE BLANCS

<b>Besserat De Bellefon – Cuvée Des Moines Blanc De Blanc</b>	69.00	14.00
<b>Thienot Cuvée Stanislas</b>	99.00	-

## VINTAGE

<b>Lanson 2002</b>	77.50	-
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## SEASONAL

*Please ask your Champagne server for this seasons Champagne.*

<b>TASTING TRAY (Three x 100ml glasses)</b>	19.95
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<b>Besserat Grande Tradition</b>	
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<b>Besserat De Bellefon – Cuvée Des Moines Blanc De Blanc</b>	
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<b>Besserat De Bellefon – Cuvée Des Moines, Rosé</b>	
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BESSERAT DE BELLEFON WAS  
FOUNDED IN 1843 IN AY BY  
EDMOND BESSERAT.



In 1930 Parisian restaurant La Samaritaine de Luxe challenged Champagne producer Victor Besserat to make a Champagne that could be served with his food, right throughout a meal.

The result of that challenge was Besserat de Bellefon, made in the crémant style with lower dosage to produce a wine with tiny bubbles, a very fine mousse and a creamier texture than other fizzes. Fast-forward to today and the Besserat de Bellefon Cuvée des Moines range now consists of entirely food-friendly cuvées.

	GLASS	BOTTLE
<b>BRUT TRADITION</b>	9.95	49.50

*Brilliant straw colour with copper highlights. The nose is open, beginning with floral aromas (honeysuckle, acacia) and dried flower notes. The aromatic palate reveals more fruity fragrances such as white peach and Mirabelle plum. As the wine opens up, hazelnut and praline notes appear.*

<b>ROSÉ</b>	16.50	73.50
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*The colour is a soft pink with salmon highlights. Fine froth foaming a creamy ring in the glass. The nose is generous, intense and refined, with very marked notes of small red fruits, especially wild strawberry. It carries suggestions of almond and redcurrant jelly. As the wine opens up, there are notes of lime and hawthorn blossom.*

<b>BLANC DE BLANCS</b>	14	69
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*Intense nose revealing fresh citrus notes admirably matched with floral notes (honeysuckle, acacia and well-developed toasted aromas). Ample, well-structured palate. The minerality of these great Chardonnays harmonises magnificently with hints of dry fruit (apricot) and honey notes appearing in mid-palate. The finish is fresh, persistent and light.*

# THE HOUSE OF LAURENT-PERRIER WAS FOUNDED IN 1812



The house took its name Vve Laurent-Perrier when Mathilde Emilie Perrier, who was the widow of Eugéne Laurent, combined the two family names after she decided to expand the business.

The success of Laurent-Perrier was driven by the energy of the family of Bernard de Nonancourt, the initiator of the Laurent-Perrier style and range. Passion, creative boldness, free spirit and elegance through simplicity are the founding values of the House.

At Laurent-Perrier, passion guides the hand. An unrivalled creator of style and emotions, Laurent-Perrier suits every occasion and offers a unique experience for all the senses through its innovative and comprehensive range of Champagnes.

	GLASS	BOTTLE
LAURENT-PERRIER BRUT	12.95	69

*Brut non-vintage is always the expression of the House Style and as such, it is the signature Champagne. Laurent-Perrier brut's style is defined by its very high proportion of Chardonnay which provides a natural purity, freshness and elegance. Pale gold in colour with a steady flow of fine and persistent bubbles. Delicate yet complex, fresh and well-balanced with hints of citrus and white fruits.*

CUVÉE ROSÉ	88
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*This Champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. It is one of the rare rosé Champagnes to be made using the maceration (skin contact) technique, which gives it the extraordinary depth and freshness. Bright, salmon-pink in colour, precise and very crisp with a lasting impression of the freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries.*

GRAND SIÈCLE	175
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*To produce Laurent-Perrier's luxury cuvée, Bernard de Nonancourt decided to concentrate on two of the mainstays of Champagne's know-how: the blending of different crus (wines from separate villages) and from different harvest years. The epitome of Champagne blending, Gran Siècle calls on wines from the finest growths and the very best harvests; years which have been declared as vintage by Laurent-Perrier. Starry bright, with a brilliant yellow hue. Subtle hints of honey, hazelnuts, grilled almonds and fresh pastry make this a perfect wine to go with the finest dishes.*

IT ALL BEGAN WITH ONE MAN, ALAIN THIENOT, WHO WAS ORIGINALLY FROM REIMS, A WONDERFUL AREA WITHIN THE CHAMPAGNE REGION.



In 1985 Alain created his eponymous Champagne House. In a matter of years, he had finally established Champagne Thiénot among the true greats of Champagne, driven by one life motto 'One passion: wine, one imperative: excellence'.

Expressing the most prestigious Champagne Grand Cru and the finest vintage, the wines in this collection are crafted from grapes sourced exclusively from Champagne Thiénot's Premier and Grand Cru vineyards. They epitomise this family spirit and stay true to the House style, each emanating a distinct personality.

A forward thinking and contemporary Champagne House, its family spirit and distinctive style award it a personality of its own. A Champagne favoured by trend-setters, these premium quality Champagnes are found in only selected establishments throughout the world.

THIENOT BRUT GLASS \$13.50 BOTTLE \$75

*This blend of the three classic Champagne grape varieties forms the signature Thiénot style of finesse, fruit and freshness, offering springtime notes, magnificent balance and a lingering finish. The Champagne House's great classic.*

THIENOT ROSÉ 75

*If one word alone could describe this wine, it would be elegance. A delicious wine with a distinctive, delicate aromatic style, it showcases Thiénot's exacting standards in crafting Champagne driven by red fruits, freshness and great finesse.*

CLUÈVE STANISLAS - 99

*A magnificent blend crafted exclusively from Chardonnay from the Côte des Blancs. A vintage Champagne, it expresses all the complexity and generosity of Chardonnay with great elegance. This Blanc de Blancs offers creamy, light and mineral notes on the bouquet. On the palate, the depth and freshness of the Chardonnay is expressed in its long finish with fruity aromas.*

CLVÉE GARANCE 99

*A blend of Vintage Pinot Noir – Blanc de Rouges, this is a composition of the finest grapes from Montagne de Reims; an astonishing wine revealing unique character of power and finesse. Golden in appearance, the bouquet exudes aromas of stewed yellow fruits and cedar. On the palate, the Champagne is generous, revealing a distinctive, delicate and smooth wine.*

FOR 431 YEARS THE NAME OF GOSSET HAS BEEN INTRINSICALLY LINKED TO THE WINE OF CHAMPAGNE.



Seventeen generations later, the search for excellence remains the *raison d'être* of the House of Gosset. Thanks to the quality and style of the Gosset wines, reflecting its mastery of Champagne techniques, Champagne Gosset was awarded *Enterprise du Patrimoine Vivant* (Living Heritage Company) label in 2013, making it, to date, one of only two companies to carry this label in Champagne.

The House wine making technique (no malolactic fermentation) for the entire antique range allows the wine to keep the freshness and the elegance of the fruit. In addition, a long ageing in cellars, for an average of 5 years, brings roundness and complexity.

Gosset pampers its wines as a top fashion firm lavishes attention on each of its creations, in the constant search for perfection. Making the best wine possible is all that matters says Jean-Pierre Mareigner, House winemaker for the last 30 years and that is what will continue to matter for each and every one of Gosset's Champagnes.

BOTTLE

### GRANDE RÉSERVE BRUT

85

*The Grande Réserve is the true signature of the House. Its style rests on Pinot Noir from Ay which gives the structure to the wine. This Cuvée has a bright and golden colour. The nose is dominated by the freshness and the fruit. The Chardonnay brings finesse sustained by notes of yellow fruits such as peach and Mirabelle plum. On the palate, the wine is full-bodied and generous. The Pinot Noir of Ay gives it structure. Hawthorn and white flowers merge naturally. Acidity is expressed by citrus fruits.*

### GRANDE ROSÉ BRUT

99

*This cuvée has a soft and flowing hue of salmon pink with a few ruby-cherry reflections. This nose is clearly marked by the strawberries both the fresh fruit and as jam. The mouth is well structured with a constant tension between freshness and a fruity roundness. It is dominated by this red pulpy fruit. It is almost a vintage as only a minimal amount of reserve wines have been added.*

POMMERY AND GRENO WAS  
ESTABLISHED IN 1836. MADAME  
POMMERY DESCRIBED HER CHAMPAGNE  
IN TWO WORDS. JOYFUL LIGHTNESS.



Going a little further, Pommery has delicacy and intensity, heart and spirit and a subtle style that is able to distinguish and promote the elegance of the flavours rather than their power. A completely fresh style, with a flash of flavours that settle on the palate to produce a tender taste.

The Pommery style today follows the original philosophy that lead to the creation of Pommery Brut Nature 1974, the first commercially successful Brut Champagne.

	GLASS	BOTTLE
<b>BRUT ROYAL</b>	12	65
<i>Pale yellow with faint green highlights, the nose is lively and cheerful, fresh, light-hearted, fine, delicate and generous. Small assertive notes of red fruits. A rounded, rich, delicate wine that lingers in the mouth. In short, a clean taste with no dryness. A very smooth wine which never wanes on the palate.</i>		
<b>POMMERY APANAGE PRESTIGE</b>		99
<i>The wine is sublimely attractive to the eye with a pale yellow colour and attractive water-green reflections. It tactfully opens with aromas of flowers such as lime blossom and also white fruits such as pear, and then moves on to very slightly buttery and creamy notes reminiscent of pastries. The dominant tone of this unusually complex blend is one of elegance.</i>		
<b>POMMERY WINTERTIME</b>		79
<i>Straw gold with low-key amber highlights. Direct and lively, raised by apple notes. Warm aromas of ripe fruit progressively infused with the flavours of quince and red fruits. Wintertime is ideal for those warm winter moments spent by the fireside. It thrives when it accompanies traditional food with winter flavours. It is produced from a dozen of Crus of Pinot Noir and Meunier giving this refined blend a complexity and providing an excellent mature wine.</i>		

# CHAMPAGNE LANSON IS ONE OF THE OLDEST EXISTING CHAMPAGNE HOUSES, MAKING SOME OF THE WORLD'S FINEST CHAMPAGNES SINCE 1760.



One of the oldest holders of the Royal Warrant, Champagne Lanson is a family-run House in the capital of Champagne, Reims. A library of fine and rare vintages of Champagne Lanson is stored in the limestone cellars that lie underneath the House in Reims. Traditional Champagne winemaking gives each vintage blend the ability to age gracefully and here, the bottles will rest in the cellars for at least five years before release.

	GLASS	BOTTLE
<b>LANSON PÈRE ET FILS CUVÉE</b>	12.95	69

*For this special cuvée, the House of Lanson has developed a unique selection of grapes and a blend of at least 5 different years. Traditional non-malolactic fermentation preserves the original taste of mouth-watering purity and freshness of fruit, producing a highly drinkable Champagne. The name Père et Fils was on the first bottle of Champagne Lanson produced and therefore celebrates the birth of the House of Champagne Lanson and honours our father and son throughout the generations.*

<b>LANSON ROSÉ LABEL</b>	79
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*This delicate Champagne, in keeping with the Lanson style, was one of the first rosé Champagnes. A beautiful pure colour in salmon tones with small, brilliant bubbles. The nose recalls aromas of roses and delicate red berry notes. On the palate, the impact is gentle leading into a very long finish. Its unmistakable originality is its most attractive feature along with the harmonious balance it strikes between fullness and freshness.*

<b>LANSON WHITE LABEL</b>	79
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*White Label provides a straw yellow colour with lively fine bubbles. Aromas of white flowers and summer pear are punctuated by mineral notes. On the palate, the impact is soft and delicate. Flavours of white fruit develop and contribute to the persistent sensation. The finish, with a soft chalk-minerality and freshness, gives the seal of the Lanson signature.*

<b>LANSON EXTRA AGE BRUT</b>	75
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*Emblematic of the Lanson style, Extra Age Brut is a blend of Chardonnay (40%) and Pinot Noir (60%) from selected 'grand cru' and 'premier cru' vineyards and a marriage of three exceptional Lanson vintages: 2000, 2002 and 2004. Extra Age Brut is a vibrant straw yellow with fine bubbles. The first clues, notes of yellow fruit and dried fruit, combine quickly with fragrances of honey, biscuit and sweet spices, developing a powerful and complex aromatic palette.*

# Wine

## WHITE

### TUA Garganega Pinot Grigio, Italy

*Aromatic with juicy fruit flavours and a well-balanced finish for easy drinking*

ABV %	75cl	250ml	175ml
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12.0%	18.95	7.50	6.50
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### Lonely Tree Chardonnay (Unoaked), California

*An elegant wine, showing aromas of citrus and pear, combined with a crisp clean palate of apple and stone fruit*

14.0%	19.95	7.95	6.95
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### Camino Real Rioja Blanco, Spain

*Ripe fruit flavours with notes of date and banana results in a mouth filling finish and pleasant after taste*

13.5%	21.95	8.25	6.95
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### L'abeille Picpoul De Pinet, France

*Exuberantly fresh on the palate with ripe mango fruit, a slightly salty edge and underlying minerality*

12.5%	22.95	8.95	7.50
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### Fathom Sauvignon Blanc, New Zealand

*Easy drinking with a delicate smooth finish.*

*Notes of pear, green apples, cut grass and melon with a touch of light gooseberry*

13.0%	26.95	9.50	7.40
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### Chablis Cape St. Martin, Burgundy

*Pale gold in colour. The Chablis Saint Martin has a deep freshness typical of the area alongside inviting ripe white fruit and white blossom aromas*

12.0%	38.50	14.50	11.95
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### Sancerre Blanc Berthier, Loire

*Mineral texture, high acidity, vibrant green fruits and a long finish*

12.5%	39.50	14.95	12.60
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### Greywacke, New Zealand

*Intense aromatics of melon, peach and papaya are accompanied by hints of tomato leaf and capsicum. The palate is crisp but remarkably mouth-filling, a small portion of the wine having been oak fermented*

13.0%	46.00	18.00	14.95
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## ROSÉ

### Ormilles Rosé, Cotes de Provence, France

*A light, dry and fruity rosé, with strawberry, red cherry flavours accompanying more subtle flavours of watermelon and nectarine*

ABV %	75cl	250ml	175ml
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12.5%	25.95	9.50	7.50
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# Wine

## RED

### **La Tierra Rocosa Merlot, Chile**

*Aromas of ripe plums and strawberries, with faint notes of tomato leaf and sage*

ABV % 75cl 250ml 175ml

13.0% 18.95 7.50 6.50

### **Beaute du Sud Malbec, France**

*This modern Malbec echoes both the old world rusticity of Southern France, and the inky fruitiness found in the Malbecs of Argentina and the rest of the New World*

13.0% 9.95 7.95 6.95

### **Big Bombora Shiraz, Australia**

*Ripe fruit and savoury, earthy notes. Succulent and mouth-filling, with lashings of red berry and brambles*

13.5% 21.95 8.25 6.95

### **Sant'Andrea Chianti, DOCG, Italy**

*A ruby-red, Sangiovese-based wine with aromas of violets and cherries and a hint of earthy spice*

12.5% 22.95 8.95 7.50

### **Fairhall Cliffs Pinot Noir, New Zealand**

*Brooding, intense aromas of black cherry and cassis in addition to spice, earth, brambles and a touch of mocha*

14.0% 36.95 14.50 11.95

### **Chateauneuf-du-Pape, Les Puits Neuf, Rhone**

*This wine is dark ruby with a complex nose of spices. This is a real aristocrat of French wine*

13.5% 45.00 18.00 14.95

# Bottled beers

ABV %

### **Peroni Nastro Azzurro, 330ml**

5.1% 4.50

### **Guinness, 500ml**

4.3% 4.95

### **Innis & Gunn oak aged beer, 330ml**

6.6% 4.95

### **Kopparberg mixed berry cider, 500ml**

4.0% 5.80

# Soft drinks

### **Strathmore still & sparkling water, 330ml**

3.50

### **Strathmore still & sparkling water, 750ml**

4.80

### **Soft drinks – coke, diet coke or sprite**

2.95

### **Selection of juices – fresh orange, cloudy apple or cranberry**

4.50

# Whisky

## **Talisker, Island**

*A full bodied and smoky, Island whisky. Its palate brings rich dried-fruit sweetness with clouds of smoke and strong barley-malt flavours*

6.50

## **Auchentoshan three wood, Lowland**

*Three Wood is a rich, complex whisky with incredible toffee and sherry oak flavours*

7.25

## **Ardbeg single 10 year old, Island**

*Revered around the world as the peatiest, smokiest, most complex single malt of them all. Yet it does not flaunt the peat; rather it gives way to the natural sweetness of the malt to produce a whisky of perfect balance*

7.50

## **Balvenie single 12 year old, Speyside**

*A 12 year old single malt which gains its distinctive character from being matured in two wood types. Over the period of maturation it is transferred from a traditional oak whisky cask to a first fill European oak sherry cask*

8.50

## **Macallan Sienna, Speyside**

*The 'Sienna', exclusively matured in sherry oaks casks, brings subtle notes of vanilla, zest and fresh green apples*

9.95

## **Glenmorangie 18 year old, Highland**

*The taste is balanced between honey, malt and flowery scents. Dates and figs emerge in the background with a hint of wood smoke*

11.50

## **Macallan ruby, Speyside**

*European oak piques the nose before reluctantly admitting rich, dried fruits and an edgy trickle of treacle. A hesitant sweetness enters, then oak reasserts itself, burnished and mature*

16.50

## **Glenmorangie 25 year old, Highland**

*The rarest and oldest member of the Glenmorangie family. A single malt of notable class and intensity*

29.50

## Gin & vodka

### Bombay Sapphire & tonic

*A distinctive flavour of the botanicals resulting in a complex aromatic gin that delivers a broad and balanced flavour*

6.50

### Edinburgh Gin & tonic

*Scottish juniper, pine, heather and milk thistle combine with 8 classic botanicals in a copper still to produce our original and perfectly balanced premium gin*

7.00

### Langtons No.1 Gin & tonic

*A soft understated aroma of juniper on the nose and a floral fresh lift, the taste is soft and fresh with a subtle depth on the palate with notes of citrus and a slight sweetness and then a surprisingly smooth finish*

7.50

### Bathtub Gin & tonic

*On the nose, warm citrus and juniper. The gin has a slight viscosity to it and warm notes of waxy pine, gentle citrus and cardamom*

8.00

### Belvedere Vodka

*The world's first super premium vodka, full and round with medium body and a naturally smooth, rich and velvety texture*

5.50

## Cocktails

### Belvedere lemonade splash

*Belvedere pure vodka, lemonade & cloudy apple juice*

6.50

### Belvedere martini

8.95

### Edinburgh Gin martini

9.95

## Champagne cocktails

### Classic bucks fizz

7.50

### Kir Royale

11.95

### Bellini cocktail

10.00

*Champagne & peach puree*

### Bubbly Mary

10.95

*A base of traditional Bloody Mary topped up with Champagne*

# Breakfast

<b>Croissant</b>	2.90
<i>with butter &amp; preserves</i>	
<b>Almond croissant</b>	3.00
<b>Danish pastries</b>	2.90
<b>Free range, scrambled eggs, rye bread</b>	12.95
<i>with Belhaven smoked salmon or smoked Ayrshire ham</i>	

**A sparkling start!**  
**Enjoy scrambled eggs with a glass of House Champagne** For only 18.00

<b>Yoghurt</b>	6.50
<i>Scottish dairy, thick and creamy natural yoghurt</i>	
<i>With breakfast berry salad; oat and nut granola or heather honey</i>	
<b>New York bagel, Crowdie and smoked salmon</b>	6.70
<b>Beetroot cured salmon, crushed avocado on rye bread with lemon</b>	7.20

# Champagne cocktails

<b>Classic bucks fizz</b>	7.50
<b>Bellini cocktail</b>	10.00
<i>Champagne &amp; peach puree</i>	
<b>Bubbly Mary</b>	10.95
<i>A base of traditional bloody Mary topped up with Champagne</i>	
<b>Selection of juices</b>	4.50
<i>Fresh orange, cloudy apple or cranberry</i>	
<b>Single origin French press coffee &amp; speciality teas</b>	3.00

## Soup

**Traditional Scotch broth (v)** 7.95

**Cullen Skink** 8.95

*Smoked Finnan haddock and potato soup*

## Smoked salmon

*Traditionally served with sliced shallots, grated egg, capers, horseradish cream and whole-wheat bread*

**Belhaven** 13.95

**Loch Duart** 19.95

**Hebridean – peat smoked** 19.00

## Cured salmon

*Served with sour cream, granary bread, gherkin and sliced radishes.* 15.95

*Choose from:*

**Dill Gravlax**

**Beetroot Gravlax**

**Whisky cured**

**Cured salmon tasting plate (all 3)**

## Land, sea & air

**Lobster and prawn cocktail** 12.75

**Peterhead smoked mackerel and horseradish paté, oatcakes** 9.95

**Crayfish and mixed leaf salad, lemon vinaigrette** 14.95

*Perfectly partnered with a glass of Besserat De Bellefon –  
Cuvée Des Moines, Rosé*

**Pressing of Scottish venison and pheasant,  
onion marmalade, Melba toast** 12.95

**Free range Scottish chicken and Ayrshire bacon salad** 14.95

**Dunsyre Blue, apple and watercress salad, candied walnuts** 13.95

## Sharing plates

### Scottish charcuterie

*Venison salami, wild boar and fennel sausage, Scottish chorizo, smoked duck. House pickles, piccalilli and whole meal bread*

23.50

**Perfectly partnered with a glass of Fairhall Cliffs Pinot Noir**

### Scottish seafood

*Poached Shetland salmon, Loch Duart smoked salmon, Peterhead smoked mackerel pâté, beetroot cured salmon, crayfish salad. Lemon dressing, pickled samphire and wheat bread*

26.00

## Caviar

### Royal Oscietra

*Sour cream, shallots, capers and potato blini, 30g*

125.00

## Sides

### Roquette and Parmesan salad

3.75

### Mixes red and green leaf salad

4.25

### ‘Russian’ salad with dill

3.50

## Champagne nibbles

### Smoked almonds

3.25

### Joe and Seph’s gourmet popcorn

4.50

### Root crisps

2.25

### Wasabi nuts

3.50

## Treats

### Homemade Scottish curd cheesecake

6.75

### Cheese selection

*A selection of Arran cheeses with chutney & oatcakes  
Ask your server for today’s selection*

11.50

**Perfect partner - Bessrare De Bellefon – Cuvée Des Moines, Rosé**