ELEMENTS

WEE BITES

RUSTIC FRENCH SOURDOUGH — 6.5
OR-ganic oil with Little Doon balsamic & homemade-whipped butter

WHIPPED FETA & MASCARPONE — 7
Sesame, chilli & honey, focaccia

GORDAL OLIVES — 4.5
Freshly pitted

CORN RIBS — 7.5
Crispy corn, barbecue glaze

CULLEN SKINK CROQUETAS — 7.5
Arbroath smokies, Yukon gold potatoes

PORK QUAVERS — 6.5
Granny Smith puree, chorizo jam

SMALL PLATES

SMOKED CRAPAUDINE BEETROOT — 9
Knockraich crowdie, savoury granola

ISLE OF WIGHT TOMATOES — 10
Lapsang consommé, basil, toasted buckwheat, Tête de Moine

WOLFCRAIG-CURED OBAN SEA TROUT — 12.5
Horseradish mousse, cucumber & apple salad

HAND-DIVED ORKNEY SCALLOP — 15
Jerusalem artichoke, thermidor glaze

SCOTTISH HIGHLAND DEER TARTARE — 15
Cured egg yolk, sourdough toast
Add 10g Exmoor Caviar +25

DUCK LIVER PARFAIT — 11
Pancetta, seasonal preserve, brioche

TWEED VALLEY BEEF BRISKET — 17
Roscoff onion, gherkin ketchup, St Andrews cheddar

ELEMENTS

LARGE PLATES

Sommelier's wine selection - 30 (please ask for details)

ST BRIDES CHICKEN — 26
Pomme purée, confit garlic, hispi, vin Jaune sauce

SHH'ANNU LAMB RUMP — 32
Braised shoulder, BBQ Jersey Royals, broadbeans & peas

35-DAY AGED PRIME SIRLOIN (300g) — 40
Pressed chips, maitake mushroom, caramelised onions, choice of sauce*
*Chimichurri - Café de Paris butter - Kampot pepper

NORTH SEA COD — 26
Denhead asparagus, parmentier potatoes, warm tartare sauce

½ SCOTTISH LOBSTER — 36
Tempura claw, marinated vegetables, pasta, spiced bisque

BARBECUED KOHLRABI — 15.5
Cauliflower hash, mushroom XO

CELERIAC RISOTTO — 16
Crispy mushrooms, truffle

Our signature roast is served every Sunday from 12.30pm until 6pm. Built around prime Scottish cuts, with fluffy roast potatoes, seasonal vegetables and golden Yorkshire puddings.

Please ask the team about this week's selection as well as our recommended wine by the glass. £34

ELEMENTS

A SWEET FINISH

AMALFI LEMON TART — **10**
Italian meringue, basil sorbet

CHOUX BUN — **12**
Valrhona Jivara chocolate mousse, pecans, salted milk sorbet

TIRAMISU — **11**
Drygate Brewery stout cake, Jamaican blue coffee, whipped mascarpone

SALT-BAKED PINEAPPLE — **10**
Island Slice rum, mango, passionfruit, coconut

A SELECTION OF ARTISAN CHEESE — **12/18**
Your choice of three or five from Mellis Collection

BAKED TUNWORTH CHEESE (for two) — **18**
Truffle honey, Stonehaven sea salt, rustic sourdough & crackers

SIGNATURE PETIT FOURS — **7**
Earth, Air, Water & Fire

DIGESTIFS

ESPRESSO MARTINI — **11**

20 YEAR TAWNY PORT — **13**

LIMONCELLO — **8**

SPARKLING CANADIAN ICE WINE — **21**

GLENGOYNE 12 OLD FASHIONED — **13**

TOKAJI ASZÚ 6 PUTTONYOS — **15**

We've highlighted a few of our favourite digestifs above, although our full offering extends far beyond this page, including a wider collection of whiskies, spirits and sweet and fortified wines. Please ask the team if you'd like to explore further or for any recommendations.