



Tarragon by Graham Mitchell

FROM SEA AND LAND TO DINNER PLATE

Two Courses £35 | Three Courses £45

Come in

Celeriac Veloute, Apple, toasted walnut, aberdeen rowie.
Pan-Seared Wood Pigeon, chicory, blackberry, game jus.
Venison Tartare, pickled shimeji, blue cheese aioli, crostini.
Pan-Seared Scottish Scallops, Arbroath smokie sauce, leek, potato puff.
£8.00 supplement
Pumpkin & Goats Cheese tart, Courgette marmalade, maple dressing.

Get comfy

Chicken Breast & Confit leg, sweetcorn, leek, smoked bacon, chicken & thyme jus.
Baked Salmon fillet, pancetta, chorizo cassoulet, cider cream.
Confit Pork Belly & Braised Pork cheek, black pudding puree, celeriac fondant, compressed apple, cider jus.
Aberdeen Angus Beef fillet, Mushroom puree, glazed Roscoff onion, confit tomato, pomme Anna, red wine jus. £20.00 supplement
Wild Mushroom Tagliatelle, garlic, parsley, tarragon, mushroom consomme, crispy shallot.
(V)
Roasted Squash Pearl Barley Risotto, cavolo nero, chestnut, pumpkin seeds, sage jus. (V)

Farewell

Aberdeen Rowie Bread & Butter Pudding Vanilla custard, cinnamon ice cream
Dark chocolate Mousse, blackberry, blackberry sorbet, chocolate crack.
Pumpkin Crème Brûlée, cinnamon shortbread.
Traditional Sticky Toffee Pudding, toffee sauce, vanilla ice cream.
Selection of Scottish Cheese frozen grapes Oatcakes, chutney. Supplement

Something on the side

House bread, whipped butter £5.50
Skinny fries £4.50
Hand cut chips £5
Truffle and parmesan fries £5.50
Garlic bread £5