



Tarragon by Graham Mitchell

FROM SEA AND LAND TO DINNER PLATE

Two Courses £35 | Three Courses £45
Gluten free Menu

Come in

Celeriac Veloute, Apple, toasted walnut, Gf bread.
Pan-Seared Wood Pigeon, chicory, blackberry, game jus.
Venison Tartare, pickled shimeji, blue cheese aioli.
Pan-Seared Scottish Scallops, Arbroath smokie sauce, leek.
£8.00 supplement
Pumpkin & Goats Cheese, 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, 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 Spagheitti, garlic, parsley, tarragon, mushroom consomme, crispy shallot. (V)

Farewell

Dark chocolate Mousse, blackberry, blackberry sorbet.
Pumpkin Crème Brûlée.
Traditional Sticky Toffee Pudding, toffee sauce, vanilla ice cream.
Selection of Scottish Cheese frozen grapes, Gf Oatcakes, chutney.

Something on the side

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