



Tarragon by Graham Mitchell

FROM SEA AND LAND TO DINNER PLATE

Come in

Soup of the moment, rowie. £6

Traditional cullen skink, rowie. £8.50

Braised rabbit tortellini, parsnip puree, fennel and apple salad, game jus. £10.50

Asparagus, poached egg, romesco sauce, smoked almond cracker. £9.50

Heritage tomato salad, bocconcini mozzarella, frizzy, sherry dressing, basil. £10

Aberdeen angus beef tartare, artichoke, egg yolk, parsley. £11.50

Get comfy

Roast chicken supreme, tarragon sausage, roast courgette, pomme purée, sprouting broccoli, tarragon salsa verde. £25

Herb crusted venison, rhubarb chutney, carrot purée, tartiflette potato, game jus. £28

Lamb rump, shoulder, courgette and basil purée, broad bean, asparagus fricassée, lamb fat potato, mint jus. £28

Whole lemon sole, chervil new potatoes, peas, samphire, sauce véronique. £29

Roast tikka monkfish, saag aloo, mango, tikka sauce, onion bhaji, yoghurt and nut sauce. £27

Baked celeriac, pickled celeriac, mushroom ketchup, king oyster noodles, cashew nut. £18

An old friend

Battered haddock, hand-cut chips, garden peas, tartare, lemon £20 ½ £13

Classic Caesar salad—lettuce, bacon, croutons, parmesan, anchovies, Caesar dressing small £9 large £15. Add chicken £5.00

Macaroni pasta bound in a cheese sauce served with salad and garlic bread £15

Add black pudding, haggis, bacon £2 each

Breaded wholetail scampi, fries, peas, tartare, lemon £21.00

Burgers

All burgers served in a brioche bun, baby gem lettuce, red onion, tomato, fries, house slaw

Beef burger, sautéed onions, gouda cheese, streaky bacon £19.00

Crispy chicken breast burger, sweet chilli aioli £18.00

Beetroot, red pepper and quinoa burger, vegan feta, burger relish £16.00

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

*tarragon steak club menu also available
Wednesday to Saturday*



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Farewell

Sticky toffee pudding, toffee sauce, vanilla ice cream. £9.

Vanilla crème brûlée, poached rhubarb, orange, shortbread. £9

Caramel and coffee crèmeux, macerated strawberries, shard, dark chocolate crumb. £9

Rhubarb friand, white chocolate and lime curd, honey ice cream, candied tarragon. £9

"Tarragato" ice cream, coffee, candied nuts. £8

Scottish cheese, quince purée, frozen grapes, oatcakes. £12.00

Bon Voyage

Espresso Martini £10.50

Baileys £6.00

Frangelico £5.50

Taylors port £5.50

Moscato Passito 70ml £7.50 Btl £35