

The Prancing Stag

A la Carte

Snacks 4 each

Gordal Olives
Salted Pistachios
Smoked Almonds

Starters

Soup of the Day - 6.50 (gf, veg)

Hand-Dived Loch Fyne Scallop - 14

Pea & ham hough pancake, preserved lemon

Denhead Farm Asparagus - 8.50

Crispy egg yolk, hollandaise sauce* (veg)

West Coast Fish, Crab & Sweetcorn Cakes - 9.50

Radish & coriander salad, home-made Thai-style
sweet chilli sauce (gf)

Haggis Croquette - 8

Pickled turnip, wild garlic emulsion

Miso Braised Pig Cheek - 9

Celeriac gratin, caramelised apple purée (gf)

Charred Fennel Salad - 8

Orange & quinoa, pomegranate dressing (gf, ve)

*dish can be altered to suit a gluten free diet

Mains

Supreme of Free Range Chicken - 19

Panisse, sprouting broccoli, chantenay carrots,
chicken jus (gf)

Pappardelle Pasta - 18

Tomato ragu, globe artichokes & olives, shaved parmesan (veg)

Saddle of Cairngorm Roe Deer - 25

Fondant potato, salt baked Milan turnip, roast chantenay carrots,
creamed savoy cabbage, red wine jus *

Roasted Fillet of Cod - 20

Crab & herb crust, minted peas, crushed new potatoes,
avruga caviar beurre blanc *

Slow Braised Shoulder of Scotch Lamb - 20

Pea, broad bean & asparagus risotto, lovage pesto (gf)

Fish of the day

(Please ask for details)

Sweet Potato, Aubergine & Chickpea Curry- 17

Pilau rice, charred spring onion (ve, gf)