



The Roost
RESTAURANT

Dinner Menu

Starters

Perthshire pigeon, handmade hazelnut
gnocchi, leek, apple, kohlrabi - £11

Honey-roast parsnip & caramelised onion
tart, red wine & beet reduction - £10

Warm salad of home-made duck pastrami &
pan-fried foie gras, pickled baby turnip -
£12

Aromatic Shetland mussels, pan-fried North
Uist scallops - £12

Main Courses

Ballontine of guinea fowl, red cabbage
braised in Jarl Golden Ale, sweet potato,
scorched cauliflower, port & orange sauce -
£25

Scrabster cod fillet, king prawn, lemon &
chive risotto, sea beet, wild asparagus,
vermouth & shellfish sauce - £26

Fillet of Scotch beef, smoked Jerusalem
artichokes, baby beetroots, broad beans,
Madeira sauce - £26

Goat's cheese and thyme ravioli, purple-
sprouting broccoli, baby leeks & wild garlic,
parmesan foam - £20

Desserts

Pear tarte tatin, lavender ice cream -
£8

Stem ginger & honeycomb cheesecake,
bergamot jelly, caramel ice cream -
£8

Chocolate & brown butter ganache,
poached Morello cherries, burnt
butter purée, cherry sorbet - £8

Seasonal British & French cheeses,
quince jelly & oatcakes

Selection of 5 - £11

Selection of 7 - £13

Selection of coffees & teas with our
hand-made chocolates & petit fours -
£6

Our main produce suppliers are :-

Campbells Prime Meats (Fish & Meat)

Ochil Foods (Local game & fine foods)

Wellocks (Fruit & Vegetables)

If you have an allergy please ask one of our staff about the ingredients in our dishes before placing your order

All prices are inclusive of VAT at 20%