

## To Start

Roast Roscoff Onion, Chestnut Mushrooms, Crispy Onion, Velouté £11.5  
(V) (GF) (N)

Mini Chicken Kyiv, Salad Cream, Gem Leaves, Chilli Jam £13 (GF)

Breast Of Woodpigeon, Jasmine Rice, Wild Mushroom Dashi, Cherry £13  
(GF)

Sea Loch Trout, Cauliflower, Peas, Broad Beans, Dulse £14.5 (GF)

Pork Belly, Blackpudding, Pearl Barley, Jus, Leaves £12.5

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## To Follow

Loin of Morayshire Roe and Red Deer, Pancetta, Carrot, Pink Lady Apple &  
Our Wee Gamekeeper's Pie £33 (G|F)

Breast Of Gressingham Duck, Char & Compressed Watermelon, Celeriac,  
Duck Sauce £28.5 (G|F)

West Coast Fillet Of Hake, Herb Crust, Butter Fondant, Espelette Pepper,  
White Wine Velouté £29 (GF)

Acquerello Carrot Risotto, Roast Shallots, Carrot Crisp, Brackla Poached  
Egg, Pesto £20 (V) (G|F) (N)

Fraser Bros Pork Chop, Wood Fired Leeks, Roast Potatoes, Caramelised  
Apple, Cyder Jus £28 (G|F)

Carrot Cake Pakoras, Frosting, Maple Syrup, Ice Cream £10 (GF)

Dark Skies/ Rocket To The Moon £10 (GF)

Lime & Lemon Posset, Praline, Limoncello Gel £10 (GF) (N)

Affogato “Drowned In Coffee” Vanilla Ice Cream, Shot Of Hot Espresso,  
A Tipple (25ml) Glavya/ Kahlua or Amaretto £10.5 (GF)

Sticky Toffee Pudding, Tuille, Vanilla Ice Cream, Toffee Sauce £9.5 (GF)

Hearth Cheese Board for 1 £13 (GF)

for 2 £17 (GF)

**A balanced selection of interesting Scottish Cheeses with a wee nod to Norway, which is sure to spark debate!** Our Cheeses are accompanied with Quince, Grapes, Homemade Chutney and a selection of Crackers.

*Accompany your Cheese Board with a Glass of:-  
ROYAL TOKAJI LATE HARVEST, 2017 HUNGARY*

An award-winning Hungarian dessert wine with apricot, honey, orange marmalade and sweet spice notes. The Late Harvest accentuates the characteristic concentrated fruit flavours of Royal Tokaji, with a smooth and silky texture and balanced sweetness delivering a delicious long finish.

By the Glass 50 ml £5.5

Remy Martin VSOP- A fine Champagne Cognac (25ml) £7.50 (40% ABV)

Taylor’s Late Bottled Vintage Port (50ml) £5.50 (20% ABV)

Limoncello (25ml) £4.25 (25% ABV)

Provenance: We have further extended our ties to the most local producers to ensure even fresher ingredients that are found, foraged, fished and farmed in Moray and the Highlands.

Fish: Duncan Fraser, Skipper Steven Clarke of the Caledonia III; Skipper Norman of the Aquila INS 108, Sutherlands of Portsoy and Amity Fish

Beef: Munro’s of Dingwall; Fraser Bros, and MacBeth’s of Forres

Game: Our Local Ghillie; and Simpson Game

Cheese: George Mews, Connage Dairy

Haggis, Blackpudding, Chicken & Pork: Campbell’s Prime Meat

Fruit & Vegetables: Allarburn Fam, Wester Hardmuir Farm, and The Old Mill Inn Garden

We take immense pride that all our stocks & sauces are made from scratch in-house. In addition, all our butchery is done by hand by our Chefs.



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## Modern Classics

By Carefully Choosing Some Of Moray & The Highlands Conscientious Farmers, We Have Access To Some Of The Finest Beef, Simply Seasoned & Chargrilled To Your Liking.

Our Butcher's 8oz Highland Beef Steak Cut Of The Day, Wild Garlic Button Mushrooms, Confit Vine Tomatoes, Crispy Onions, Hand Cut Chips £32.5 (G|F)

Complement your Steak with a Handmade Sauce @ £4

Green Peppercorn / Whisky & Arran Mustard / Blue Cheese & Bacon

Biryani Arancini Fritters, Tikka Spiced Paneer, Coconut Curry, Amchur Potatoes £19.5 (V) (GF)

Sticky Chilli Chicken, Celeriac Remoulade, Hand Cut Chips £20 (GF)

Scrabster Landed Fish & Chips £20 (GF)

Brodie Burger-Hearth Handmade Beef Burger, Pulled Venison, Bone Marrow, Cheese, Lettuce, Tomato, Chorizo Jam & Chips £19.5 (GF)

Add Freshly Caught Haggis £1.5

*Please do inform us of any allergies or dietary requirements you might have. Some of our dishes may contain nuts, please ask your server for details. **Where indicated some of our dishes can be prepared G.F. Please request options from your server accordingly.***