

## A LA CARTE DINNER MENU

### STARTERS

Cappuccino of local Langoustine  
*Skrei Cod Chorizo, Butter Poached Tail, Rock Samphire*  
£14.00

Warm Black Olive and Burrata Mousse  
*Organic Tomato Sponge, Charred Aubergine, Wild Garlic Oil*  
£12.50

Juniper Braised Free Range Pork Cheek  
*Crispy Confit Belly, Burnt Nashi Pear,  
Smoked Potato and Sage Emulsion*  
£14.00

Roast Orkney Scallop  
*Velvet crab and Piquillo Pepper Raviolini,  
Parsley Condiment, Black Garlic Tuile*  
£16.50

### MAIN COURSES

House Spiced Monkfish Cheeks  
*Pig's Brawn, Roast Cauliflower and Wild Asparagus,  
Smoked Pancetta, Coconut Bisque*  
£32.00

32 Day Dry Aged Angus Beef Fillet Steak  
*Ruby Port braised Oxtail and Turnip Gratin,  
Rainbow Kale, Café de Paris Butter*  
£38.50

Tournedos of Mi-Cuit North Sea Halibut  
*Baby Squid Bolognese, Grenobloise Flavours,  
White Gazpacho Emulsion*  
£33.00

Lavender Cured and Smoked Ardgay Venison Loin  
*Faggot of the Shoulder, Green and White Asparagus, Coco Nib Jus*  
£35.00

### DESSERTS

Dehydrated Bitter Chocolate Mousse,  
*Blood Orange Curd, Pain d'épices Ice Cream,  
Roast White Chocolate Crunch*  
£12.50

Links House Grand Dessert  
*Dark Chocolate Coulant, Coco Nib Macaron,  
Banoffee Pie Entremet, Yoghurt Sorbet*  
£13.50

"Rhubarb and Custard"  
*Rhubarb Textures, Rhubarb Crème Brulée, Custard Sphere,  
Rhubarb and Custard Ice Cream*  
£12.50

Local Artisan Cheese Selection  
*Golspie Mill Oatcakes and Crackers, Grapes,  
Celery and Prune Chutney*  
£16.00