



Rowan Tree Dinner Menu

Homemade bread with butter

Starters

Parsnip velouté, crispy onion pakora, curry oil (V, GF*) 5.5

Trio of beetroot, goat's cheese bonbons, tarragon syrup, peanut caramel (V, DF) 7

Gin and cranberry cured salmon, dressed kohlrabi, lime crème fraiche (GF, DF*) 8

Highland beef carpaccio, crispy quail egg, pickled asparagus, black olive puree (DF) 9.5

Game terrine, caramelised mushroom puree, basil royale, blackberries, red vein sorrow (GF*) 8.5

Main Course

Truffle polenta and butternut squash, red onion marmalade, butter braised baby courgettes, caper and oregano pesto (Vegan, GF, DF) 15

Slow braised lamb belly, whisky cured Perthshire pidgeon, confit tomato, tender stem broccoli, creamed potatoes, fresh herb salsa (GF, DF*) 19

Pan seared sea bass, baby new potatoes, roast chestnuts, broad beans, truffle and thyme butter (GF, DF*) 17

Fillet of Scottish venison caramelised carrots, pomme Anna, buttered kale, Kingussie black pudding puree, spiced jus (GF*, DF*) 22

Rowan Tree beef burger, rocket, sun blush tomato relish, sourdough bun, hand cut chips cheese choice; Blue Murder, goat's cheese, Mull of Kintyre cheddar (GF*, DF*) 15

Haddock fillet in crispy beer batter, hand cut chips, truffled pea puree, tartare sauce, fresh lemon (GF*, DF*) 14

Sides

Hand cut chips, French fries, mixed seasonal vegetables, mixed side salad 3.5

Dessert

Dark chocolate delice, salted caramel popcorn, vanilla ice cream (V,GF) 7

Cinnamon brûlée, spiced cookies (GF*) 6

Cranachan, toasted oats, whisky, honeycomb ice cream (V) 6

Selection of two ice creams or sorbet, fresh berries, whipped cream (V, GF, DF*) 5

Four cheese platter, spiced chutney, sliced apple, mini oat cakes (V,GF*) 8.5

V- Vegetarian; GF - Gluten Free: Made with gluten-free products, but gluten products are used in the kitchen. Whilst we take every care with your meal we cannot guarantee a 100% allergen free environment.

Please discuss any food related allergies or requirements when placing your order.

