



The Roost
RESTAURANT

Dinner Menu

Starters

Pan-fried rabbit loin with handmade sage gnocchi, broad beans, sautéed kidneys - £11

Warm salad of heritage vegetables, dandelion leaves, mixed grains, seeds & nuts, caramelised pear - £10

Pan-fried fois gras, hibiscus purée, picked baby turnips, salted grapes, ginger brioche - £11

Hazelnut-crusted North Uist king scallops, young nettles, alexanders & morels - £12

Main Courses

Perthshire venison loin, coated in lapsang souchon, smoked calf's tongue, globe artichokes, garden beetroots - £25

Scrabster cod fillet, wild garlic pomme dauphine, sea beet, fennel, cockles, apple & thyme dressing - £25

Ballontine of roasted guinea fowl, puy lentils, pancetta, baby figs, pickled baby carrots, St George's mushrooms, Bigarade sauce - £25

Hand-made tarragon papardelle pasta, wild & Wye valley asparagus, garden peas, parmesan foam, fresh summer truffle shavings - £23

APERITIFS

Kir - £4.50

(Sauvignon Gris, Crème de Cassis)

Kir Royale - £10.50

(Laurent-Perrier Brut Champagne, Crème de Cassis)

Rhubarbe Royale - £10.50

(Laurent-Perrier Brut Champagne, Crème de Rhubarbe)

Blueberry & Mint Spritzer - £6.95

(Laurent-Perrier Brut Champagne, Crème de Myrtille, Soda, Mint)

Chartreuse & Tonic - £5.95

(Green Chartreuse, Tonic, Bitters)

American - £4.95

(Campari, Cocchi Vermouth di Torino, Soda)

Earl Grey Fizz - £6.95

(Laurent-Perrier Brut Champagne, Earl Grey tea, vodka, lemon)

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%



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Desserts

Crème brûlée of chervil root & fresh ginger,
Perthshire strawberries, bergamot jelly, sweet
cicely - £8

Granny Smith tarte tatin, spiced ice cream -
£8

Chocolate & brown butter ganache, brown
butter purée, sea buckthorn ice cream,
tangerines, blueberries - £8

Seasonal Scottish & French cheeses, quince
jelly & oatcakes:

Selection of 5 - £11

Selection of 7 - £13

HOT DRINKS

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

Americano small / large - £2 / £2.30

Cappuccino small / large - £2.30 / £2.80

Flat white - £2.80

Caffe latte - £2.80

Espresso single / double - £2 / £2.30

Macchiato single / double - £2.10 / £2.40

Pot of Tea - £2.30

Pot of Earl Grey - £2.60

Mocha - £3

Hot chocolate - £3

Herbal / Fruit tea (Peppermint, Fresh
Mint, Rooibos, Green, Camomile, Lemon
& Ginger, Berry) - £3

DIGESTIFS

Cognac Old Fashioned - 5.95

(Godet Gastronomer Cognac, Sugar, Bitters)

Whisky Mac#2 - £6.95

*(Aberfeldy 12yo, Domaine de Canton,
Cocchi Vermouth di Torino, Bitters)*

Godfather - £4.95

*(Famous Grouse, Amaretto di Saronno,
Bitters)*

Our produce suppliers are :-

Campbells Prime Meats (Fish & Meat)

Ochil Foods (Local game & fine foods)

Wellocks (Fruit & Vegetables)

Carroll's Heritage Potatoes Ltd

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