

The Jaybank

Nibbles

Olives	£3
Aran bakery sourdough, Edinburgh Butter Co butter	£4
2 oysters, frizzante & lime granita	£4.50
Halibut skirt 'scampi', dulce aioli	£4

Starters

Hand dived scallops, fennel, rocket, beer batter	£8
Venison tartar, juniper aioli, violet potato crisps, duck egg	£9
Wood pigeon, celeriac puree, kale, raspberries	£8
Inverloch goat's cheese, lemon & courgette arancini, beetroot ketchup	£5
Shetland mussels, Thai broth	£9
½ dozen oysters, frizzante & lime granita	£12
Langoustine tails - warm (garlic butter)/cold (lemon aioli)	£10

Mains

Venison, shallots, Guardswell Farm greens, chanterelles, game jus	£19
Wild mushroom, truffle, romanesco risotto	£16
Pulled venison burger, brioche bun, fennel & carrot slaw, beetroot ketchup	£14
Halibut, saffron & clam velouté, pea, spinach	£20
Shetland mussels, Thai broth	£12
Langoustines tails warm (garlic butter)/cold (lemon aioli)	£18
Spatchcock chicken, baby leeks, king mushrooms, chimichurri (to share)	£26

Sides

Pommes purée	£3
Summer greens	£3
Parmesan & truffle fries	£3
Tomato & lovage salad	£4
Salt backed celeriac	£3

Pudding

Sea buckthorn parfait, salted caramel, blueberries	£6
Chocolate & burnt orange torte, lemon crème fraîche	£7
Affogato	£6
Scottish cheeses	£12

Coffee

All our coffee is roasted, exclusively for us, by The Bean Shop in Perth. For tea drinkers there's fair trade tea, or herbal teas.

espresso | cappuccino | latte | flat white | decaf | tea £3

Many of our dishes can be adapted to suit dietary requirements. Please ask for allergen info.