

FARMED + FORAGED
The
BOTHY

KINNOULL ST
PERTH

SET MENU TWO

GOATS' CHEESE (v)

Forest Mushroom, Pear, Tartlet

PERTSHIRE GIN CURED SALMON

Cucumber, Dill, Orange

OX CHEEK & HAGGIS CROQUETTE

Black Garlic Ketchup, Crispy Kale

SWEET POTATO TOASTED COCONUT & CHILLI SOUP (v)

Coriander Oil, Crème Fraiche

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GRILLED SEABASS

Spring Pea Salad, Mint, Caperberry, Cucumber Yoghurt

APPLE GLAZED PORK BELLY

Crispy Pickled Onion Rings, Potato Pave, Gooseberry Ketchup

THYME & CITRUS CHICKEN MILANESE

Grilled Peach & Roquette Salad, Summer Herb Dressing

MAPLE FIGS (vg)

Candy Beets, Chard, Citrus, Sourdough, Walnut

RIEVERS RESERVE GRASS FED SCOTCH BEEF 8oz RUMP FRITES

Garlic Butter

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STRAWBERRIES & CREAM PANNA COTTA

Strawberry Sorbet, Meringue Shards

BLUEBERRY & MASCARPONE TARTLET

Blueberry Floss, Toasted Almond, Sugared Mint

STICKY TOFFEE PUDDING

Honeycomb Strawberry, Salted Caramel Sauce, Dairy Ice Cream

ARTISAN CHEESES (£4 supplement) (v, vg available)

Ask Server for Today's Selection, Chutney, Oatcakes,
Charcoal Crackers, Grapes, Quince