

To Start.....

Homemade Soup (gf option available)

accompanied by warm Bread and Butter £6.50

Breaded Haggis

served with Shallots and Mustard Sauce £8.25

Mussels (df and gf option available)

steamed in White Wine, Cream, Shallots and Garlic Butter
served with fresh Bread £8.50

Scallops

set on a Parsnip Puree finished off with Black Pudding Crumbs
and Leek Jam £9.95

Cod and Pancetta Fishcake

with house Salad and Sweet Chilli Aioli £7.25

Mixed Meze Platter (v)

- **Tzatziki** - Natural Greek Yoghurt with squeezed Cucumber, Garlic and Mint
- **Saksuka** - Eggplant and Vegetable Ragout
- **Kisir Salad** - Steamed fine Bulgur with Tomato and mixed with Cucumber, Mint, Lemon, Parsley and toasted crushed Hazelnuts
- **Classic Hummus** - A blend of Chickpeas, Tahini, Olive Oil, Lemon Juice and a touch of Garlic
- **Dolmathakia** - Steamed Rice wrapped in Vine Leaves
- **Baba Ganoush** - Grilled Aubergine mixed with Natural Yoghurt and spiced with Cumin and Chilli
- **Borek** - Authentic Greek Feta Cheese and Mint wrapped in Filo Pastry
- **Beans Falafel** - Smoothly formed crushed Chickpeas and Mixed Beans

Starter Platter £7.95

Sharing for two £13.95

Smoked Salmon Roses (gf option available)

with Dill Creme Fraiche, Herb Crouton Discs and house pickled Cucumber Spaghetti £8.95

Goats Cheese Bon Bons (v)

presented with sweet and spicy Tomato Salsa finished off with a Beetroot Glaze £8.50

Ham Hock Terrine (gf option available)

served with Piccalilli and toasted Artisan Bread £8.25

Then to Continue

All courses marked with * are set on a bed of Crushed Baked Potato and served with Seasonal Roasted Vegetables

From the Sea & River.....

Scottish Poached Salmon * (gf)

paired with a creamy Bearnaise Dill Sauce £17.50

Pot Roasted Cod * (gf)

in Fish Velouté and fresh Herbs, served with Browned Lemon Butter and Capers £ 16.95

Mussels (df and gf option available)

steamed in White Wine, Cream, Shallots and Garlic Butter served with fresh Bread £16.25

Chef`s Special Fish and Chips delivered with a Twist;

Crispy Beer Battered Catch of the Day served with Hand Cut Chips and Tartare Sauce £15.95

From the Land.....

Seared Scottish Lamb * (gf; df)

dressed with fresh Rosemary and Mint Jus £18.50

Medallions of Perthshire Venison * (gf)

finished off with a smooth Whisky and Pink Peppercorn Sauce £18.95

Pan Fried Crispy Duck * (gf)

served with a smooth Carrot Puree, buttered Cabbage and glazed with Plum and Port Sauce £18.50

Grilled Chicken Breast * (gf)

flavoured with a hint of Garlic and topped with a creamy Feta & Olive Sauce £16.95

From the Ground

Tabbouleh Salad (v)

Fresh house Salad mixed with tasty Bulgar Wheat and topped with Grilled Halloumi £14.25

Greek Salad (v) (gf)

Feta Cheese Cubes and Olives mixed into a delicious fresh Salad finished off with a hint of Oregano £13.50

Buffalo Mozzarella Linguine (v)

combined with Roasted Red Peppers and a rich Tomato & Basil Sauce £13.95

Mediterranean Gnocchi (v)

mixed in Tomato Ragout and Courgette spaghetti finished off with grilled Aubergines £13.75

Fern Cottage Classics:

Spicy Lamb Guvec (df)

A traditional Turkish Lamb Dish flavoured with Chilli, Paprika and Cumin served with Bulgar Wheat £17.95

Kebabs (gf option available)

Choice of **Chicken** £16.50, **Lamb** £17.95 or **Vegetarian (v)** £13.95 each accompanied by tasty Bulgar Wheat, homemade Tzatziki, fresh Salad and a Mediterranean Sauce

10oz Ribeye Steak (df)

Tender cut from a minimum of 28 days matured Beef served with Hand Cut Chips, roasted Tomatoes and Mushrooms and accompanied by Onion Rings £26.95

You may like to add a sauce of your choice:

- Pink Peppercorn £2.50
- Blue Cheese and Honey £2.85
- Mushroom and Garlic butter £2.50

A little something extra:

Sweet Potato Fries £3.25
Mozzarella Sticks £3.95
Olives, Tzatziki and Feta Cheese with Bread £6.95
Onion Rings £2.95
Hand Cut Chips £3.25
Grilled Halloumi £4.25
Roasted Vegetables £3.50
Homemade Vegetable Crisps £2.95
Classic Hummus £4.25

...and then to Finish

Chef`s **Cheesecake** of the day served with a Sauce to match £7.25

Delicious homemade **Tiramisu** £6.50

Belgium Waffle

topped with Exotic Coconut Ice Cream and finished off
with Canadian Maple Syrup £6.95

Sticky Toffee Pudding

with a splash of Toffee Sauce and
delicious Madagascar Vanilla Ice Cream £6.95

Chocolate Brownie

accompanied by a Hazelnut Ice Cream topped with
Red Wine syrup £6.95

Affogato - Without Liqueur £5.50

- With Liqueur - Traditionally Amaretto
but the choice is yours! £8.25

Selection of Italian Ice Creams:

- 1 Scoop £2.50
- 2 Scoops £3.95
- 3 Scoops £5.40

Scottish Cheese Platter

Selection of Scottish Cheeses accompanied by Oatcakes finished off
with Grapes, Red Onion and Raisin Chutney £8.95