

SET MENU A • 3 courses for £35

STARTERS

Soup of the Day

Bavarian Bakehouse bread

Chicken Liver Parfait

orange blossom honey / pistachio / spiced apricot

Beetroot Carpaccio

candied beetroot / goats cheese / walnut

Smoked Haddock Croquettes

curry emulsion / watercress

Ramsay Haggis Scotch Egg

Arran wholegrain mustard mayonnaise

MAINS

Lemon & Herb Chicken Schnitzel

creamed potato / rocket leaf salad / garlic & herb butter

Shetland Cod Fillet

king prawns / chorizo / curly kale

8oz Aberdeen Angus Sirloin Steak · £10.00 supp

fries / pepper sauce

6oz Aberdeen Angus Beef Burger

cheese / streaky bacon / sweet harissa / pickle / onion relish / glazed brioche bun / fries

Roasted Cauliflower

cheese / onion marmalade / red wine reduction

SIDES

Hand Cut Chips · £5.00

Skinny Fries · £5.00

Creamed Herb Potato · £5.00

Tenderstem Broccoli · £5.00

curly kale / maple syrup / almonds

Salt Baked Carrots · £5.00

Cauliflower Cheese · £5.00

Ralph's Green Salad · £5.00

DESSERTS

Warm Chocolate Brownie

Thorntonhall vanilla ice cream

Apple & Winter Berry Crumble

vanilla anglaise

Vanilla Crème Brûlée

shortbread

Scottish Cheese Board

grapes / quince jelly / crispbreads



*Please inform us if you have any allergies or special dietary requirements.
Detailed allergen information is available on request.
A discretionary service charge of 10% will be added to your bill.*

A detailed botanical illustration of tropical plants. In the upper left, a Bird of Paradise flower (Strelitzia reginae) is shown with its characteristic yellow and blue petals. To the right, a large, upright inflorescence of a ginger plant (Alpinia) features a dense cluster of small, vibrant red flowers. The background is filled with large, broad green leaves and several unopened flower buds, all rendered with fine detail and soft shading.

RALPH & FINNS

BAR — RESTAURANT

SET MENU B • 3 courses for £45

STARTERS

Soup of the Day

Bavarian Bakehouse bread

Isle of Barra Scallops

vadouvan carrots / curly kale / stem ginger fish cream

Game Terrine

spiced pear chutney / brioche toast

Beetroot Carpaccio

candied beetroot / goats cheese / walnut

Marrbury Smoked Salmon

fennel / dill / orange / beetroot

MAINS

Isle of Barra Monkfish Tail

crispy potato / celeriac / kale / keta caviar / lobster sauce

Honey & Truffle Belly of Pork

braised red cabbage / parsnip / salsa verde

8oz Aberdeen Angus Fillet Steak • £12.00 supp

hand cut chips / pepper sauce

Shetland Cod Fillet

king prawns / chorizo / curly kale

Slow Cooked Ox Cheek

salt baked carrot / horseradish creamed potato / red wine reduction

SIDES

Hand Cut Chips • £5.00

Skinny Fries • £5.00

Creamed Herb Potato • £5.00

Tenderstem Broccoli • £5.00

curly kale / maple syrup / almonds

Salt Baked Carrots • £5.00

Cauliflower Cheese • £5.00

Ralph's Green Salad • £5.00

DESSERTS

Dark Chocolate Crèmeux

Glen Ample raspberries / honeycomb / crunchy nut praline

Vanilla Crème Brûlée

shortbread

Sticky Toffee Pudding

butterscotch sauce / Thortonhall ice cream

Scottish Cheese Board • £5.00 supp

grapes / house chutney / crispbreads



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RALPH & FINNS

BAR — RESTAURANT