



MENU SELECTOR

Please select one option, and one vegetarian alternative, for each course.

We will prepare the vegetarian option for 10% of your final numbers unless otherwise informed.

STARTERS

Cock-a-leekie soup	£6.45
Broccoli soup with goats cheese crouton (v)	£6.45
Fish broth with crab dumpling	£7.05
Leek, spinach + langoustine ravioli in a shellfish bisque	£7.05
Smoked haddock fish cakes with homemade tartar sauce	£8.80
Leek + cod terrine with water + lemon vinaigrette	£8.80
Crab + samphire tostado	£8.65
Pulled pork + caramelised apple terrine	£8.40
Roast pork belly with black pudding + apple croute + bramble compote	£8.00
Black pudding + scallop with mustard vinaigrette	£8.80
Duck liver mousse with apple + raspberry coulis	£8.65
Broccoli, cauliflower + carrot terrine (v)	£7.30
Beetroot, apple + feta salad with pine nuts + mizuna (v)	£7.30
Bell pepper + ricotta cannelloni with sweet tomato + olive sauce (v)	£8.20
Roast vegetable tian with yellow pesto (v)	£8.20

MAINS

Beef fillet, wild mushroom + asparagus duxelle, chateaux potato + green pepper corn sauce	£25.10
Beef fillet, celeriac dauphinoise, asparagus + rosemary jus	£25.10
Seared duck breast with caramelised apple, potato tart tatin + red wine vinegar reduction	£22.50
Scottish venison loin, potato millefeuille + redcurrant compote	£24.00
Chicken, haggis quenelle, skirly potato cake with wild mushroom + whisky jus	£17.95
Baked cod with herb crust, ginger + lemon potato + broad bean puree	£20.15
Seared Scottish salmon, saffron rice, prawn + spring onion butter sauce	£18.60
Pan fried cod, celeriac potato, Parma ham + cepe sauce	£20.15
Scottish salmon with mussel, green olive + oregano salsa + roast potato	£18.60

VEGETARIAN OPTIONS

Roast sweet pepper, vegetable + basil couscous (v)	
Grilled marinated halloumi, flat mushrooms, beef tomato + red pepper coulis (v)	
Spinach, courgette + butternut pastry parcel (v)	

DESSERT

Apricot + yoghurt terrine with raspberry sorbet	£5.30
Hot chocolate + orange fondant with white chocolate Anglaise	£6.15
Iced heather honey parfait, raspberry compote + oat tuile	£5.55
Mango mousse, pineapple jelly + coconut Anglaise	£5.55
Scottish berry trifle	£5.30
White chocolate + raspberry parfait with tangy lemon coulis	£5.55
Rhubarb panacotta + baileys ice-cream	£5.75
Scottish cheese, chutney + oatcakes	£5.90

Tea, coffee + petits fours	£3.20
Tea, coffee, petits fours + liqueurs	£4.95

All prices exclude VAT
Some of our dishes may contain nuts.
11/08 – 10/09