



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.*

SOUPS

Ham hock, tomato and haricot bean	£5.25
Sweet potato, chilli and coconut (v)	£4.95
Cullen skink	£5.25

STARTERS

Crab and haddock fish cakes with tartar sauce	£6.95
Smoked salmon with celeriac remolade and crispy capers	£6.95
Confit pork belly terrine with cider apple chutney	£6.95
Haggis, neeps and tatties	£6.75
Poached pear and stilton salad with a walnut vinegrate (v)	£6.50
Red onion tart tatin with goats cheese glaze and balsamic roasted tomato (v)	£6.50

MAINS

Beef fillet, potato millefeuille, chargrilled asparagus, mustard sauce	£24.95
Rump of Scottish lamb with garlic mash, ratatouille + mint jus	£21.95
Seared duck breast, fondant sweet potato, roasted roots and a sour cherry sauce	£21.95
Maize fed chicken supreme, grain mustard cake, braised leek + whisky jus	£19.95
Seared Scottish salmon with saffron infused potatoes and braised fennel	£19.95
Pan roasted seabream fillets with lightly curried Boulanger potatoes, garlic green beans + coriander yoghurt	£19.95

VEGETARIAN OPTIONS

Butternut squash risotto, cheddar tuile and wilted kale (v)	
Grilled marinated halloumi, flat mushrooms, beef tomato + red pepper coulis (v)	
Wild mushroom and parmesan pastry parcel (v)	
Mushroom stroganoff served with wild rice (v)	

DESSERTS

Lemon curd with glazed Italian meringue	£5.95
Tiramisu with handmade macaroons	£5.95
Duo of chocolate mousse with raspberry and stem ginger compote	£5.95
White chocolate and cardamom parfait with a pistachio crust	£5.95
Scottish cheese board with apple and chutney and handmade oatcakes	£6.25

Tea, coffee & handmade petits fours	£3.50
Tea, coffee, handmade petits fours & liqueurs	£5.95

All prices exclude VAT
Some of our dishes may contain nuts.
01/11 – 12/11