

Throughout the summer, we offer (in rotation) one of these three pre-theatre menus. We use fresh, sustainable and where possible, locally sourced produce.



STARTERS

Soup of the Day
served with a rustic bread roll

Scottish Smoked Salmon
with baby capers, lemon, oatcakes and micro cress salad

Open Salad of Glazed Goat's Cheese
with sun-blushed tomatoes, pine nuts and balsamic reduction

MAINS

Roasted Pork Shoulder
with wholegrain mustard mash, apple relish, carrots, green beans and sage jus

Fillet of Sea Bream
with Israeli couscous, tomato and olive salsa,
courgette and citrus dressing

Roasted Mediterranean Vegetable Tower
with feta cheese, beetroot, pine nuts and micro cress

DESSERTS

Vanilla Bean Panna Cotta
with rhubarb consommé, Perthshire strawberries, and blueberries

Dark Chocolate and Orange Mousse
with chocolate crumble, mint and quince jelly

Trio of Scottish Cheese
served with grapes and a selection of biscuits and crackers

Two courses: £23.95
Three courses: £26.95



STARTERS

Soup of the Day
served with a rustic bread roll

Ham Hock Terrine
with apple chutney, pickled vegetables and herb salad

Wild Mushroom Risotto
with pea shoots, pumpkin seeds,
Parmesan shavings and white truffle oil

MAINS

Slow-braised Feather Blade of Scottish Beef
with horseradish mash, carrots, green beans, shallot and red wine jus

Fillet of Hake
with saffron potatoes, courgette, prawn and
caper salsa, and beurre blanc sauce

Roasted Red Pepper
with quinoa, pine nuts, feta cheese and herb oil

DESSERTS

Lemon and Lime Cheesecake 'Trifle'
with lemon curd and strawberry sorbet

Warm Sticky Date Pudding
with butterscotch sauce and vanilla ice cream

Trio of Scottish Cheese
served with grapes and a selection of oatcakes and crackers

Two courses: £23.95
Three courses: £26.95



STARTERS

Soup of the Day
served with a rustic bread roll

Seared Crab Cake
with avocado, mango and coriander salsa, and sweet chilli glaze

Highland Game, Apricot and Pistachio Terrine
with rhubarb relish, oatcakes and micro herb salad

MAINS

Roasted Supreme of Chicken
with herb mash, leek fondue, haggis, broccoli and thyme jus

Fillet of Salmon
with lemon and chive crushed potatoes, baby spinach,
asparagus and citrus butter sauce

Potato Gnocchi
with chargrilled aubergine, courgette, red pepper and basil pesto

DESSERTS

Lemon Meringue Pie
with lemon curd, toasted marshmallow,
golden crumble and raspberry sorbet

Warm Scottish Border Tart
with raspberry coulis and cinnamon ice cream

Trio of Scottish Cheese
served with grapes and a selection of oatcakes and crackers

Two courses: £23.95
Three courses: £26.95

100% of the profits from our Café, Bar and Restaurant are reinvested into our productions and participative programmes.