



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

A selection of apéritifs, digestifs, fine coffees
and teas are available to purchase.