



## 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

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## MAINS

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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

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## DESSERTS

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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

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Two courses: £26.95  
Three courses: £29.95

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