

2 Courses £35
3 Courses £43



Sun-Fri: 12-5.30pm
Sat: 12-3.30pm

Aperitive

Gordal Olives £5

Starters

Lentil & Ham Haugh Soup (GF)

Lentil & vegetable soup, shredded ham haugh

Smoked Salmon

Beetroot & horseradish cream cheese, lemon & dill cracker,
lambs lettuce & rocket salad

Glazed Pork Belly

Honey, chilli & sesame glaze, braised red cabbage, Stornoway black pudding,
apple cider and Arran mustard jus

Goats Cheese & Honey Panacotta (GF, V)

Port poached figs, candied walnuts, pomegranate dressing

Mains

Woodland Pigeon

(may contain shot)

Seared pigeon breasts, sauteed savoy cabbage, celeriac, pear & fennel tartlet
root vegetable terrine, mulled wine jus

Sea Trout

Pan-fried fillets of sea trout, roast pepper & nduja fregola, lemon & garlic mussels

Glazed Coley (GF)

Lobster-glazed fillet of coley, lemon & dill potato crush, keta & caviar beurre blanc

Turkey Ballotine

Sage stuffing, roast potatoes, pigs in blankets, rosemary & turkey jus

Sides

Triple cooked chips (Vg)

£6.50

Pan-fried sprouts, pancetta & chestnuts (GF) **£6.50**

Dauphinoise potatoes (GF, V)

£6.50

Creamed Savoy cabbage & bacon (GF) **£6.50**

Honey-roast carrots & parsnips (GF, V) **£6.50**

Separate Vegan/Vegetarian menu available on request.



Desserts

Trio of Ice Creams (V)

A brandy basket served with a selection of three homemade ice creams

Ask for today's flavours

Apple, Raisin & Blackberry Strudel (Vg)

Glasyva syrup, Vanilla ice cream

Cloutie Dumpling (V)

Advocaat custard, apricot compote

Selection of I.J. Mellis Cheeses

(£6 supplement)

Arran oatcakes, homemade chutney

(GF oatcakes available)

Tea/Coffee & Petits Fours 6.50

GF – Gluten Free V – Vegetarian Vg – Vegan

Separate Vegetarian/Vegan menu available on request

Most dishes can be modified to suit GF diners.

Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly.

Out of respect for other diners, please keep your mobile on silent and refrain from using in the dining room