

SCOTTS

— KITCHEN —

EVENT MENU

STARTERS

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Cullen skink - Scottish smoked haddock, leeks, potatoes and cream chowder w/ freshly baked bread (ngci available)

Taste of Scotland and continental charcuterie board w/ house pickle and freshly baked bread

Haggis, neeps & tatties w/ thyme jus (vegetarian haggis also available)

Courgette and chickpea fritters w/ chilli jam (v) (vgn) (df) (ngci)

MAINS

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Casserole of the day – please ask your server (ngci available)

Roast Scottish chicken, caramelised cauliflower, pickled fennel, sautéed Heritage potatoes, greens & walnut crumb (n)

Pan fried gnocchi, celeriac, Arran cheddar, pine nuts, confit garlic and sage oil (n) (v) (vgn available)

Baked Shetland salmon w/ Heritage potatoes, seasonal greens and salsa verde

DESSERTS

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Caramelised pear, chestnut, maple and nutmeg sorbet, streusel crumb (df) (ngci) (v) (vgn) (n)

Chocolate brownie w/ Over Langshaw Farm ice cream (v)

Duo of Over Langshaw Farmhouse sorbet (df) (ngci) (vgn) - ask your server for today's flavour

Sticky toffee pudding w/ Over Langshaw Farm vanilla ice cream