Starters

Red Pepper & Tomato soup (Vg)
Roast red pepper & tomato soup, croutons, basil pesto

Salmon Tian (GF)
Poached & smoked salmon tian,
red pepper, baby caper, sun blushed tomato & dill dressing

Lamb Shoulder (GF)
Pressed lamb shoulder, confit garlic mash, pistachio & hazelnut Dukkah, mint jus

Whipped Feta Salad (V)
Yogurt whipped feta, spiced roast fennel & radish salad, harissa flat bread,
orange & pomegranate dressing

Mains

Wild Highland Venison
Loin of wild highland venison, mustard seed crumb, sauteed savoy cabbage, maple & parsnip puree,
Stornoway black pudding terrine, port & blackberry reduction

Sea Bream & Prawns (GF)
Fillets of sea bream, pan fried king prawns, Thai style veg, Thai green sauce

Roast Chicken & Haggis
Roast chicken supreme stuffed with MacSween's haggis,
potato fondant, mustard cream & whisky jus

Veggie Haggis (V)
Veggie haggis, honey roast carrots, sauteed garlic & spinach baby potatoes,
Arran mustard cream

Dessert

Trio of Ice-Creams (V)
Brandy Basket with trio of home-made ice-creams
(Ask for today's flavours)

Orange & Cardamon Pannacotta (GF)
Orange & Cardamon Pannacotta, preserved strawberry compote, vanilla crumb

Sticky Ginger Loaf (V)
Sticky ginger loaf, lemongrass ice cream, white chocolate custard

Selection of I.J Mellis Cheeses
(£6 supplement)
Arran oatcakes, homemade chutney
(GF oatcakes available)

(Most dishes can be modified to suit gluten free diners)
(Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly)