2 courses £35
3 courses £43

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

Aperitive

Gordal Olives - £5

Starters

Soup of the Day (Vg, GF)
Ask for today's freshly made soup

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 flatbread,
orange & pomegranate dressing

Mains

Gressingham Duck
Gressingham duck breast, mustard seed crumb, sauteed savoy cabbage, maple & parsnip puree,
Stornoway black pudding crush, port & blackberry reduction

Seafood Tagliatelle
Seafood pasta of prawns, mussels & smoked salmon, cherry tomatoes, garlic & chilli herb butter

Trout & Scallop (GF)
Pan fried fillet of trout, seared scallop, Thai styled veg, Thai green curry sauce, crispy noodles

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

Sides

Triple cooked chips (Vg)	£6.50	**Tender stem broccoli & baby leeks, crispy onions, soya dressing** (V)	£6.50
Dauphinoise potatoes (GF, V)	£6.50	**Creamed Savoy cabbage & bacon** (GF)	£6.50
Honey-roast carrots (GF, V)	£6.50		

(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)

Dessert

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

Orange & Cardamon Panna Cotta (GF)
Orange & Cardamon panna cotta, 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)

Coffee & Petits Fours £6.50
(Coffee also available without Petits Fours)

GF – Gluten Free
V – Vegetarian
Vg – Vegan

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