

Starters

TRADITIONAL SCOTCH “MUTTON” BROTH

PRESSED TERRINE OF RABBIT AND PULLED PORK

With Apple & Cinnamon Chutney, & Sour Dough

CARAMELISED GOATS’ CHEESE AND CANDIED BEETROOT SALAD

With Toasted Walnut & Balsamic Dressing

PAN ROAST KING PRAWNS’ SPANISH STYLE

With Garlic & Chilli, Dressed with Paprika, & served with Brown Bread

Mains

ROAST TOPSIDE OF LOCAL BEEF

Served with All if the Traditional Trimmings & a Rich Beef Jus

SAGE AND ONION STUFFED PORK BELLY

Served with All if the Traditional Trimmings & a Rich Jus

BRAISED BORDER LAMB CASSEROLE

With Root Vegetables, Herb Dumplings & Baby Potatoes

VEGAN BUTTERNUT SQUASH AND FETA PITHIVIER

Served with Savoury Jus, & Seasonal Vegetables

PAN SEARED HAKE FILLET

With Seafood Risotto & Sauce Vierge

Desserts

STICKY TOFFEE PUDDING

Served with Hot Treacle Toffee Sauce & Vanilla Ice Cream

RHUBARB AND CUSTARD CHEESECAKE

With Ginger Crumb & Vanilla Tuille

SELECTION OF LOCAL AND SCOTTISH CHEESES

Homemade Chutney, Grapes, Celery & Crackers

SELECTION OF SCOTTISH ICE CREAMS

£35.00 Per Person

All dietaries will be catered for. Please inform your server of any dietaries prior to ordering your food.

IMPORTANT INFORMATION:

All our food is prepared in a kitchen where nuts, gluten, & other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. If you have a food allergy or intolerance, please highlight this with us, and we will guide you through the menu.