

Starters

LEEK AND LENTIL BROTH

TRIO OF BONBONS

With Bourbon Cream Sauce

PRAWN AND SMOKED SALMON ASSIETTE

With Burnt Lemon & Green Shoots

GOATS CHEESE WALNUT AND ROCKET TARTLET

Mains

ROAST RIB OF SCOTCH BEEF

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

LEG OF LOCAL SCOTTISH LAMB

Served with All of the Traditional Trimmings & a Rich Jus

BAKED CHICKEN SUPREME

Over Saffron Infused Root Vegetable Stew, with a Herb Dumpling

PAN ROAST SEA BASS FILLET

Pan fried Asparagus Spears & Hollandaise Sauce

VEGAN BUTTERNUT SQUASH AND FETA PITHIVIER

With Savoury Jus, & Roasted Root Vegetables

Desserts

STICKY TOFFEE PUDDING

Served with Hot Treacle Toffee Sauce & Vanilla Ice Cream

BRIOCHE AND BUTTER PUDDING

With Baileys Anglaise & Chocolate Ice Cream

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.