

ENJOY 3-COURSES FOR £35 PER PERSON

ESPECIALLY FOR MOTHER'S DAY

TO START

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

LITTLE ROASTS

FOR OUR YOUNGER GUESTS

ROAST RIB OF SCOTCH BEEF - £9.95

Traditional Trimmings and Gravy

OR CHOOSE FROM OUR **CHILDREN'S MENU**

All dietary requirements will be catered for. Please inform your server prior to ordering.

Important Information: All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take caution to prevent cross-contamination, all menu items are prepared in the same kitchen and may contain traces of allergens. If you have a food allergy or intolerance, please let us know, and we will guide you through the menu.