



3 courses £47.50

Starters

Cullen Skink (GF)

Smoked haddock, leeks, potatoes & cream

Scottish Smoked Salmon (GF)

Smoked Scottish salmon, cured sea trout, coriander & sorrel salad, dill & caper dressing

Beef & Mushrooms

Braised brisket of beef, roast hazelnut crumb, crispy enoki mushrooms, sesame seed caramel

Beetroot & Fig (V,GF)

*Salt baked beetroot, roast fig, grilled courgette & marinated feta, roast walnut & honey dressing
(Can be modified for vegan diners).*

Mains

Highland Venison

Saddle of wild highland venison, sautéed savoy cabbage & black pudding, roast root vegetable gratin, gin flavoured raspberry jus

West Coast Halibut (GF)

Pan fried fillet of halibut, warm samphire, broad bean & courgette salad, parmentier potatoes, rose harissa hollandaise

Chargrilled Aubergine (Vg)

Chargrilled Aubergine stuffed with veggie cous cous, pomegranate, coriander & baba ganoush, toasted pinenuts

Chicken & Haggis

Roast chicken wrapped in bacon, Macsween haggis, fondant potato, haggis bonbon, Bacon Jus & Arran mustard cream

Sides

<i>Triple cooked chips (V, Vg)</i>	£6	<i>Sauteed wild mushrooms & spinach (GF,V)</i>	£6
<i>Soy & chilli tenderstem, crispy onions (V)</i>	£6	<i>Creamed Savoy cabbage & bacon (GF)</i>	£6
<i>Dauphinoise potatoes (GF)</i>	£6.50		

A discretionary 10% service charge will be applied to tables of 5 and more



Dessert

Polenta Cake

Warm candied kumquat & polenta cake, milk chocolate ice-cream, filo scrunchie
(Combine with our Afternoon Tea cocktail)

Iced Terrine (GF)

*Iced mango, coconut & lemongrass terrine, poached vanilla pineapple, mini meringues
& fresh passionfruit*
(Ideal with our Limoncello Spritz)

Trio of Ice-creams

Ask server for today's flavours
(Ask for a recommendation for one of our delicious dessert wines)

Selection of IJ Mellis Cheeses (GF oatcakes available)

Arran oatcakes, homemade chutney
(£5 Supplement)
(Nothing else for it but a glass of fine Tawny port £7.50)

Puro Fair Trade Coffee & Petits Fours £6.50

(Coffee also available without Petits Fours)

GF – Gluten Free

V – Vegetarian

Vg – Vegan

Most dishes can be modified to suit GF diners.

Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly.

A discretionary 10% service charge will be applied to tables of 5 and above.