



2 courses £30
3 courses £37.50

Sun-Fri: 12-2.30pm, 4.45-5.30pm
Sat: 12-3.30pm

Starters

Squash & Harissa Soup (GF, V)

Roasted butternut squash, harissa & coconut milk soup & toasted pumpkin seeds

Trout & Crab Tian (GF)

Tian of crab & smoked trout, avocado & apple, saffron & lime mayo

Braised Ox Cheek (GF)

Braised ox cheek, cauliflower puree, roast cauliflower florets, Arran mustard jus

Cullen Skink (GF)

Traditional fish soup with smoked haddock, leeks, potatoes & cream

Beetroot & Fig (V, GF)

Salt baked beetroot, roast fig, baby goat's cheese, toasted hazelnuts, caper dressing

Mains

Woodland Pigeon (GF)

Pan fried pigeon breast, braised red cabbage, roast root gratin, celeriac puree & gin flavoured jus (Cooked medium rare unless requested otherwise. Dish may contain shot)

Scotch Beef (GF)

Fillet of Scottish beef, roscoff onion, parmesan & polenta cake, wilted spinach, & roast onion jus (£12 supplement)

Pan Fried Coley (GF)

Coley, nduja (Italian sausage) patatas bravas, tomato & cannelloni bean cassoulet

Sea Bream (GF)

Pan fried fillets of sea bream, mussel & dill risotto, shellfish & tomato sauce, salsa verde

Roast Turkey

Turkey ballotine, roast potatoes, parsnips & carrots, sauteed cabbage & bacon, chipolatas, turkey & tarragon jus (unfortunately we are unable to make our turkey main course gluten free)

Sides

<i>Triple cooked chips (V, Vg)</i>	£6	<i>Sauteed sprouts with chestnuts</i>	£5.50
<i>Roast Root Veg</i>	£6	<i>Creamed Savoy cabbage & bacon (GF)</i>	£5.50
<i>Dauphinoise Potatoes (GF)</i>	£6.50		

*Separate Vegan/Vegetarian menu available on request.
A discretionary 10% service charge will be applied to tables of 5 and more*



Dessert

White Chocolate & Lemon Cheesecake

White chocolate & lemon cheesecake, homemade raspberry ice-cream
(Combine with our classic Brandy Alexander)

Golden Cloutie Dumpling

Golden cloutie dumpling, Glayva & cinnamon custard, spiced Earl Grey & fruit compote
(Combine with our White Lady cocktail served in a tea-cup)

Iced Terrine (GF, Vg)

Roasted muscovado pineapple, orange & pineapple iced terrine, tangerine & ginger sauce
(Pair with our crisp Elderflower Collins)

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) (£5 supplement)

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

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.