

2 Courses £35  
3 Courses £43



Sun-Fri: 12-5.30pm  
Sat: 12-3.30pm

## Aperitive

**Gordal Olives £5**

## Starters

### **Soup of the Day** (*GF, Vg*)

Ask for today's freshly made soup

### **Whisky Salmon Gravlax** (*GF*)

Whisky glazed salmon gravlax, fennel seeds & pink peppercorns,  
dill, orange, beetroot & fennel salad

### **Braised Beef Brisket**

Braised beef brisket, BBQ glaze, hazelnut crumb, wild mushroom duxelles,  
shallot rings, tarragon jus

### **Melon & Feta Salad** (*GF, V*)

Compressed watermelon & feta salad, cherry balsamic reduction,  
toasted pine nuts, pickled cucumber, shallots & micro basil

## Mains

### **Woodland Pigeon**

(*may contain shot*)

Seared Pigeon breasts, Macsween haggis, braised turnip, pomme puree,  
whisky & pearl onion jus

### **Sea Trout**

Pan fried fillets of sea trout, crispy gnocchi, garden peas & spinach,  
guanciale, pea cream

### **Miso & Maple Glazed Coley**

Glazed fillet of Coley, onion dukkah crumb,  
flash fried veg & potatoes, spiced sweet potato & coconut velouté

### **Chicken Supreme** (*GF*)

Supreme of chicken, gremolata risotto, roast cherry tomatoes,  
romesco dressing

## Sides

Triple cooked chips ( <i>Vg</i> )	£6.50	Tenderstem broccoli & soy caramel ( <i>Vg</i> )	£6.50
Dauphinoise potatoes ( <i>GF, V</i> )	£6.50	Creamed Savoy cabbage & bacon ( <i>GF</i> )	£6.50
Honey roast carrots & toasted almonds ( <i>GF, V</i> )		£6.50	

Separate Vegan/Vegetarian menu available on request.



## Desserts

### **Trio of Ice-creams (V)**

Brandy Basket with trio of home-made ice-creams

*Ask for today's flavours*

### **Chocolate & Almond Cheesecake (V)**

Chocolate & almond cheesecake, caramel ice cream, amaretto & caramel sauce

### **Poached Pear (GF, Vg)**

Saffron poached pear, gluten-free granola, black sambuca & plum compote

### **Selection of I.J. Mellis Cheeses**

(£6 supplement)

Arran oatcakes, homemade chutney

*(GF oatcakes available)*

**Tea/Coffee & Petits Fours 6.50**

**GF – Gluten Free V – Vegetarian Vg – Vegan**

**Seperate Vegetarian/Vegan menu available on request**

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.

**Out of respect for other diners, please keep your mobile on silent and refrain from using in the dining room**