



Starters

Red Pepper & Tomato soup (Vg)

Roast red pepper & tomato soup, croutons, basil pesto

Salmon Tian (GF)

*Poached & smoked salmon tian,
red pepper, baby caper, sun blushed tomato & dill dressing*

Lamb Shoulder (GF)

Pressed lamb shoulder, confit garlic mash, pistachio & hazelnut Dukkah, mint jus

Whipped Feta Salad (V)

*Yogurt whipped feta, spiced roast fennel & radish salad, harissa flat bread,
orange & pomegranate dressing*

Mains

Wild Highland Venison

*Loin of wild highland venison, mustard seed crumb, sauteed savoy cabbage, maple & parsnip puree,
Stornoway black pudding terrine, port & blackberry reduction*

Sea Bream & Prawns (GF)

Fillets of sea bream, pan fried king prawns, Thai style veg, Thai green sauce

Roast Chicken & Haggis

*Roast chicken supreme stuffed with MacSween's haggis,
potato fondant, mustard cream & whisky jus*

Veggie Haggis (V)

*Veggie haggis, honey roast carrots, sauteed garlic & spinach baby potatoes,
Arran mustard cream*

Dessert

Trio of Ice-Creams (V)

*Brandy Basket with trio of home-made ice-creams
(Ask for today's flavours)*

Orange & Cardamon Pannacotta (GF)

Orange & Cardamon Pannacotta, preserved strawberry compote, vanilla crumb

Sticky Ginger Loaf (V)

Sticky ginger loaf, lemongrass ice cream, white chocolate custard

Selection of I.J Mellis Cheeses

(£6 supplement)

*Arran oatcakes, homemade chutney
(GF oatcakes available)*

(Most dishes can be modified to suit gluten free diners)

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