2 courses £35
3 courses £43

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

Aperitive

Gordal Olives - £5

Starters

Scotch Broth
Mixed veg Scotch broth, haggis bon bon

Salmon & Trout
Smoked salmon & hot smoked trout, crispy polenta cake, minted crushed peas, tartar crème fraiche

Pork Belly & Prawn
Pork belly & king prawn, Stornoway black pudding, Arran mustard & apple jus

Ham Hough Terrine (V)
Ham Hough terrine, orange, tarragon & celeriac remoulade, poppy seed & sea salt cracker

Mains

Veal Ossobuco (GF)
Baked veal ossobuco, spring onion & cream cheese mash, sauteed savoy cabbage, classic bourguignon sauce

Pigeons in Blankets
Pigeon breast wrapped in smoked pancetta, Stornoway black pudding & bacon skirlie, mulled wine jus

Trout (GF)
Pan fried fillet of trout, smoked salmon, spinach & pink prawn risotto, sun blushed tomato pesto

Turkey Ballotine
Turkey Ballotine, sage stuffing, roast potatoes, pigs in blankets, rosemary & turkey jus

Sides

Triple cooked chips (Vg)	£6.50	**Sprouts, pancetta, chestnuts** (V, GF)	£6.50
Dauphinoise potatoes (GF, V)	£6.50	**Creamed Savoy cabbage & bacon** (GF)	£6.50
Honey-roast carrots & parsnips (GF, V)	£6.50		

(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)

Dessert

Trio of Ice-Creams (V)
Brandy Basket with trio of homemade ice-creams
(Ask for today's flavours)

Snowball Cheesecake (V)
Desiccated coconut & Advocaat cheesecake, morello cherries, rosemary & red wine ice cream

Clootie Dumpling (V)
Clootie dumpling, vanilla custard, apricot compote, fresh berries

Selection of Cheeses
(£6 supplement)
Arran oatcakes, homemade chutney

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.