



Set Menu 2

Starters

Mushroom Soup (Vg, GF)

Wild mushroom soup, tarragon & truffle oil

Five Spiced Duck

Shredded five spiced duck, Stornoway black pudding, rosemary red wine jelly

Smoked Salmon Duo (GF)

Trio of smoked salmon, cabbie claw, cucumber & pomegranate dressing, lump fish caviar

Harissa Cauliflower (V, GF)

Roast harissa cauliflower, honeyed crowdie, pickled beetroot (contains nuts)

Mains

Woodland Pigeon

Pan fried pigeon breast, braised red cabbage, rosemary polenta, berry & Scottish gin jus (cooked medium rare unless otherwise requested)

Scottish Salmon (GF)

Pan fried fillet of salmon, sauteed red onion potatoes, creamed spinach, scampi bisque

Veggie Haggis (V, Vg)

Vegetarian haggis, garlic crushed potatoes & spiced Indian tomato sauce

Roast Chicken

Roast chicken breast wrapped in bacon, Macsween haggis, garlic crushed potatoes, peppercorn sauce

Sides

Triple cooked chips (V, Vg) £6 / Creamed Cabbage & Bacon (GF) £5.50

Carrots, Toasted Almonds (GF, V) £5

Minted green beans, haricots verts & rocket (V, GF) £5 / Dauphinoise Potatoes (GF, V) £5

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

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 more.



Desserts

Lemon Tart

Homemade lemon tart with lemongrass & coconut ice-cream

Banana Cake (Vg)

Banana cake with spiced rum & maple syrup, roasted cinnamon plums

Trio of Ice-Creams

Homemade ice-creams, brandy basket & raspberry coulis

Tablet Cheesecake

Tablet cheesecake, raspberry compote, milk chocolate & malted ice cream

GF – Gluten Free

V – Vegetarian

Vg – Vegan

3 courses £35

**** Menu is subject to change ****

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 more.

