



Set Menu

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 Trio (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

Highland Venison

Saddle of wild venison, braised red cabbage, rosemary polenta, berry & Scottish gin jus (cooked medium rare unless otherwise requested)

West Coast Halibut (GF)

Pan fried fillet of halibut, 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

Crème Brulee (GF)

Traditional crème brûlée, white chocolate & coconut cookie

Selection of IJ Mellis Cheeses (GF oatcakes available)

Arran oatcakes, homemade chutney

GF – Gluten Free

V – Vegetarian

Vg – Vegan

3 courses £45

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