



## Set Menu 2

### Starters

#### **Cullen Skink (GF)**

*Smoked haddock, leeks, potatoes & cream*

#### **Five Spiced Duck**

*Shredded five spiced duck, noodle & vegetable salad, toasted sesame seed dressing*

#### **Smoked Salmon (GF)**

*Beetroot-stained Scottish smoked salmon, poached salmon lemon & dill mousse, pickled veg & capers*

#### **Harissa Cauliflower (V, GF)**

*Roast harissa cauliflower, honeyed crowdie, pickled beetroot (contains nuts, can be modified for vegan diners)*

### Mains

#### **Woodland Pigeon (GF)**

*Pan fried pigeon breast, braised red cabbage, sweet potato, parsnip & sage crush, pickled walnut jus, redcurrant herb jelly*

#### **Scottish Salmon (GF)**

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

#### **Veggie Haggis (V, Vg)**

*Vegetarian haggis, garlic crushed potatoes & spiced Indian tomato sauce*

#### **Roast Chicken**

*Roast chicken breast wrapped in bacon, Macsween haggis, three onion potatoes, haggis bon bon, thyme & Arran mustard jus*

### 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*

### Vegan Apple Cake (Vg)

*Vegan apple cake, chocolate & chilli syrup, chargrilled pineapple*

### Chocolate Brownie

*Warm dark chocolate brownie, white chocolate chips, strawberry ice-cream & salted peanut caramel shard*

### Crème Brulee (GF)

*Classic crème brûlée, Iced passionfruit & rhubarb terrine*

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