



Starters

Spiced Pork Belly (GF)

Five spiced pork belly, apricot chutney, samphire & toasted sesame seed dressing

Trio of Smoked Salmon (GF)

Trio of smoked salmon, pickled fennel & beetroot salad, baby caper dressing

Sweet Potato Soup (GF)

Roast sweet potato soup, coconut milk & lemongrass cream

Couscous Salad (Vg)

Israeli couscous salad, garden peas, flaked almonds, spiced sweet potatoes, pomegranate & harissa dressing

Mains

Highland Venison (GF)

Saddle of wild venison, buttered savoy & bacon, roast root vegetable gratin, gin & raspberry flavoured jus

West Coast Halibut (GF)

Pan fried fillet of halibut, smoked haddock mash, dill butter sauce

Roast Chicken

Roast chicken breast, Stornoway black pudding, balsamic & red onion potatoes, pancetta flavoured jus

Cauliflower Steak

Cauliflower steak, cheddar & panko crust, balsamic & red onion potatoes, sun blushed tomato dressing

Desserts

Trio of Ice-creams

Homemade ice-creams, brandy basket & fruit coulis (Speak to server about GF options)

Baked Cheesecake

Baked sour cream cheesecake, long pepper & strawberry compote, champagne cocktail jelly

Iced Parfait (Vg, GF)

Vegan iced coconut, lime & tequila parfait, candied pineapple, coconut & dark chocolate cookie

Selection of IJ Mellis Cheeses (GF oatcakes available)

Arran oatcakes, homemade chutney & quince

3 Courses - £45

Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly.
Dishes can be altered so suit vegan diners on request

