

Starter

Smoked Duck Breast with Pickled Fennel and Pomegranate Molasses

Prawns 3-Ways:

Prawn Marie Rose on Rye Bread, Prawns in Curried Mayonnaise on Naan Bread, Coconut Prawns with Mango Salsa on Nacho

Roast Tomato Soup



Main Course

Braised Beef in a Green Peppercorn and Cider Sauce,
Horseradish Mash, Fine Green Beans with Hazelnut Butter
(£3 Supplement)

Saffron Pappardelle with Mussels and Pernod Sauce,
Sautéed Leeks and Wild Mushrooms

Sticky Tofu with Coconut Rice



Dessert

Sticky Toffee and Pear Pudding, Caramel and Miso Sauce

Coffee Crème Brûlée

Selection of Scottish Cheeses served with Oatcakes and Chutney

£16.00 per person for 3 courses

£13.00 per person for 2 courses

MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergens before you order

