

Starter

White Bean and Butternut Squash Soup with Parsley Purée

Tian of Mull Crab with Avocado Sorbet and Sweetcorn Salsa

Mousseline of Chicken with Strathdon Blue and Hollandaise Sauce



Main Course

Ayrshire Beef Tournedos Topped with a Brioche, Bone Marrow
and Horseradish Crust, Fondant Potato, Braised Celery
and Duxelles Stuffed Courgettes
(£3 Supplement)

Poached Hake in a Red Wine Butter Sauce, Mashed Potatoes,
Glazed Shallots and Salsify

Potato and Spinach Sausages with a Pistachio Sauce
and Roasted Vegetables



Dessert

Cointreau Crème Caramel, Lemon Biscotti and Spiced Ice Cream

Chocolate and Lime Savarin with Candied Ginger Ice Cream

Selection of Scottish Cheeses with Oatcakes

£20.00 per person for 3 courses

£16.00 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

