

amber

RESTAURANT & WHISKY BAR

Starters

Braised leek, shallot and Isle of Mull cheddar tart (v)

Ham hock terrine with apple and celeriac remoulade

'Cullen Skink' soup with Katy Rogers lemon crème fraîche

Smoked salmon roulade with citrus dressing and herb toast

Main courses

Baked sea trout fillet, potato cake, pea and fennel salad, whisky cream sauce

Chicken stuffed with haggis wrapped in bacon with mashed potato, tenderstem broccoli and Tullibardine whisky sauce

Braised beef and mushroom casserole topped with puff pastry, roast potatoes and honey glazed carrots

Lentil, butternut squash and nut bake with tomato ragout (vegan)

Desserts

Pittormie Fruit Farm strawberry and Magnum cream liqueur slice with shortbread

Sticky toffee pudding with vanilla ice cream

Dark chocolate and Glayva tart with Chantilly cream

Clava Brie and smoked applewood cheese with chutney and oatcakes

£30.00 per person for two courses

£35.00 per person for three courses

Allergen information available on request