

Lunch: 2 Course £17.95 p.p. and 3 Course £23.95 p.p.  
Dinner: 2 Course £21.95 p.p. and 3 Course £27.95 p.p.  
Champagne or Sparkling Cocktail on Arrival (£6.95 Supplement)

## Appetisers

Vegetarian Haggis and Beetroot Parcels  
with Glayva, Chilli & Beetroot Puree (V)

Soup du Poison with Red Pepper Rouillie and Croutons

Confit of Duck Leg Bon-bons flavoured with Hosin sauce,  
served with a Spiced Rhubarb sauce

## Mains

Crispy Pan-fried Pork Cheeks  
served with Roast Carrot, a Chickpea & Caraway Seed Hummus,  
and an Aubergine, Paprika & Honey Fritter

Hot Smoked Salmon & Local Shellfish Salad  
with a Sun-blushed Tomato & Mild Chili Pesto,  
Toasted Pine Nuts and Parmesan Shavings

Whole Roast Flat Cap Mushroom  
stuffed with Vegetarian Sausage & Sage Mousse,  
topped with gluten free Breadcrumbs and Vegetarian Bacon,  
served with a Tomato Salsa (V)(GF)

## Desserts

Dark Chocoloate & Gran Marnier Mousse,  
with toasted Hazlenuts & Caramel sauce,  
served in an Almond Tuille Basket (V)

Traditional Cranachan served with a Chocolate Spoon (V)

Selection of Artisan Cheeses served with Grapes, Apple & Thyme Jelly  
and Scottish Oatcakes (V) (£3.50 Supplement)

Lunch service is 12:00 - 16:00 last resevation;

Applies to Seasonal Scottish Menu items as described above only. Menu subject to change. We will try to accomodate special dietary needs but you must notify us in advance. Menu cannot be used with any other offer. A 12.5% service charge will be added to tables of 8 or more, otherwise tips are at customers discretion. Parties of 8 or more must pay a non-refundable deposit of 50% per person at time of booking

Dinner service is 17:00 - 20:45 last reservation;