

# A La Carte

## Starters

Asian style bubble prawn, Bao bun, pickled cucumber & BBQ sauce	£10.50
Roast loin of venison, Textures of cauliflower & juniper jus	£13.50
Spiced chicken & coconut noodle soup, Coriander & sesame	£9.00
Heritage tomato salad, Buffalo mozzarella, basil & balsamic	£8.50
Pan seared loch fine scallop, Stornoway black pudding, parsnip & apple	£12.50

## Mains

Sous vide Ribeye steak, Mushroom ragout, whisky & green peppercorn cream	£31.50
Poached cod fillet, Smoked bacon & bean, tomato cassoulet	£26.00
Sweet potato & chickpea curry, Lemon rice & pickle	£22.00
Roast breast of Gressingham duck, Carrot & orange puree, Grand Marnier jus	£28.50
King prawn linguini, Basil, chili, lemon & parmesan	£26.50
Lemon & rosemary crusted loin of lamb, Puy lentil & vegetables	£28.50

## Sides

Buttered baby potatoes	£7.00	Bread selection	£7.00
Seasonal Vegetables	£7.00	Garlic bread	£7.00

## Desserts

Tonka bean crème brulee, Bee pollen, shortbread	£9.50
Rum & raisin pannacotta, Coconut & mango caviar	£9.50
Lemon meringue gateau, Champagne sorbet	£9.50
Chocolate & pistachio brownie Vanilla ice cream	£9.50
Carrot & chocolate cheesecake, Sweet carrot puree & vanilla cream	£9.50
Selection of Scottish cheese Quince, oatcakes & chutney	£12.95

## Coffee

Espresso	£2.60
Double Espresso	£2.80
Cortado	£3.30
Americano/ Macchiato	£3.10
Flat White	£3.91
Cappuccino	£3.91
Latte	£3.91
Affogato	£6.50
Tea	£2.20

## Digestif

Courvoisier, Remy Martin V.S.O. P	£4.70
Amaretto, Glayva, Tia Maria, Limoncello,	
Tequila, Sambuca	£3.95
Frangelico, Cointreau, Grand Marnier	£4.25