

Dinner Menu Selector

Please select one item per course. Menus offering a choice per course will be charged at the most expensive option per head, plus an additional 20% surcharge for a choice menu.

Appetisers

Melon with exotic fruit with rosewater syrup (v)	£6.25
Chicken liver & mushroom parfait, toasted brioche with raisin & beetroot chutney	£5.95
Oak smoked salmon with lemon crème fraîche & capers	£8.25
Scottish wild mushroom fricassee on grilled brioche with petit salad (v)	£6.25
Gravadlax of Scottish salmon with Heather Hill honey & mustard seed dressing	£8.25
Highland game & juniper berry terrine with plum chutney & organic leaves	£6.90
Arbroath smokie tian & Shetland roast salmon, pea shoot cress & apple salad with salsa verde	£7.75
Tower of haggis, neeps & tatties with whisky chive butter sauce	£6.50

Vegetarian Options

Four tomato & mozzarella salad with white balsamic & basil dressing (v)	£5.95
Grilled goat's cheese & carpaccio of beetroot & pea shoot salad (v)	£6.25

Soup

Roast vine tomato & shallot soup (v)	£4.25
Pea & Ayrshire ham soup	£4.25
Carrot, Heather Hill honey & coriander soup (v)	£4.25
Leek & potato soup with parmesan crouton (v)	£4.25
Watercress & spinach soup with mint cream (v)	£4.25
Cock a Leekie soup	£4.90

Main Course `FISH`

Seared fillet of Scottish salmon, Leek & Potato, Provençal Tomato & citrus butter sauce	£15.95
Seared sea bass fillet with pancetta & Savoy cabbage, green beans & vanilla jus	£16.50
Pan fried Pollock, champ potato, bacon & fennel beurre blanc	£15.95
Grilled black bream with saffron mashed potato, slow roasted tomato, lemon & basil Butter	£15.50

Main Course `MEAT`

Pork loin with roast honey root vegetables & cider sauce	£15.50
Roast breast of chicken with fondant potato, market vegetables & café au lait	£15.50
Roast rump of lamb with ratatouille, Boulangère potatoes	£19.90
Pan seared breast of duck with braised red cabbage	£18.50
Roast sirloin of beef with Skirlie potatoes, market vegetables & Bordelaise sauce	£20.95
Roast fillet of Angus beef, dauphinoise potatoes, young vegetables & Madeira sauce	£28.95

Vegetarian Main Course

Aubergine stuffed with chick peas, sun blush tomato, pepper & cumin & basil pesto cream sauce (v)	£15.50
Tian of Provençal & young vegetables with lemon infusion & roast thyme new potatoes (v)	£15.50
Goat's cheese potato rosti cake with char-grilled vegetables & pesto oil (v) (n)	£15.50

Desserts

Dark chocolate & orange marquise with anglaise	£5.50
Iced Drambuie parfait with peppered raspberry syrup	£5.75
Orange & Cointreau cheesecake	£5.50
Honeycomb crème brûlée	£6.25
Ice malt whisky parfait, Dundee marmalade orange compote	£5.50
Strawberry & white chocolate mousse with lemon shortbread	£5.75
Rosewater panna cotta, seasonal fruit compote	£5.75

Cheeses

A selection of Scottish cheeses with tomato cheeseboard chutney & assorted oatcakes	£7.50
Platters of Scottish cheeses with apple & ginger chutney & assorted oatcakes (one per table) 10 Pax	£45.00 Platters

(v) Vegetarian option (n) contains nuts/nut oil