
EVENTS MENU

STARTERS

POTATO & CHIVE SOUP(V)

Chef's Bread

POACHED SALMON FILLET

Cucumber Ketchup, Celeriac & Apple Remoulade

STEAMED MUSSELS

in Garlic & White Wine, Chef's Bread

HAM HOCK TERRINE

Confit Shallot, Pea & Mint Salad

MAINS

RUMP OF BEEF

Carrot & Orange Puree, Roast Carrots

Celeriac, Mash, Butter Kale

CONFIT CHICKEN LEG

Fondant Potato, Black Garlic Puree,
Red Cabbage, Tenderstem Broccoli, Gravy

ROAST FILLET OF HAKE

Crushed Potatoes, Artichoke, Celeriac Puree,
Red Cabbage, Tenderstem Broccoli, Mussel & Miso Sauce

WATERCRESS & MUSHROOM RISOTTO(V)

Pickled Mushrooms, Ricotta

DESSERT

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

EARL GREY CRÈME BRÛLÉE

Poached Raspberries

CHOCOLATE & WHISKY DELICE

Coffee Mousse, Chocolate & Salt Crumble

SELECTION OF 3 SCOTTISH CHEESES

2 COURSES £25.95

3 COURSES £32.95

SUNDAY LUNCH MENU

SERVED FROM 12:30 TO 15:00

STARTERS

POTATO & CHIVE SOUP(V)

Chef's Bread

POACHED SALMON FILLET

Cucumber Ketchup, Celeriac & Apple Remoulade

STEAMED MUSSELS

in Garlic & White Wine, Chef's Bread

HAM HOCK TERRINE

Confit Shallot, Pea & Mint Salad

MAINS

ROAST STRIPLOIN

Roast Potatoes, Roast Carrots, Carrot & Orange Puree,
Red Cabbage, Tender Stem Broccoli, Yorkshire Pudding, Gravy

CONFIT CHICKEN LEG

Potatoes, Roast Carrots, Carrot & Orange Puree,
Red Cabbage, Tender Stem Broccoli, Gravy

ROAST FILLET OF HAKE

Potatoes, Roast Carrots, Celeriac Puree,
Red Cabbage, Tender Stem Broccoli, Mussel & Miso Sauce

WATERCRESS & MUSHROOM RISOTTO(V)

Pickled Mushrooms, Ricotta

DESSERT

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

EARL GREY CRÈME BRÛLÉE

Poached Raspberries

APPLE CRUMBLE

Clotted Cream Ice Cream

SELECTION OF 3 SCOTTISH CHEESES

Sourdough Crackers, Quince Jelly (£5.00 Supplement)

2 COURSES £18.95

3 COURSES £23.95