

Function Menu

STARTERS

Potato & Chive Soup
Chefs Bread

Poached Salmon Fillet
Cucumber Ketchup, Celeriac & Apple Remoulade

Steamed Mussels
In Garlic & White Wine, Chefs Bread

Game Terrine
Pickled Blackberries, Shallot Emulsion

Main

Rump Of Beef
Carrot And Orange Puree, Roast Carrots, Celeriac, Mash, Butter Kale (supplement £26)

Roast Chicken Supreme
Fondant Potato, Black Garlic Puree, Red Cabbage, Tenderstem, Gravy

Pan Roasted Sea Bass Fillet
Crushed Potatoes, Artichoke, Celeriac Puree, Red Cabbage, Tenderstem, Mussel & Miso Sauce

Beetroot Risotto
Pickled Beets, Goats Curd

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
Sourdough Crackers, Quince Jelly

2 Courses £25.95

3 Courses £32.95

Before ordering, please inform a member of our team if you have a food allergy or intolerance

Sunday Lunch

STARTERS

Potato & Nettle Soup

Chefs Bread

Poached Salmon Fillet

Cucumber Ketchup, Celeriac & Apple Remoulade

Steamed Mussels

In Garlic & White Wine, Chefs Bread

Game Terrine

Pickled Blackberries, Shallot Emulsion

Main

Roast Striploin

Potatoes, Roast Carrots, Carrot & Orange Puree, Red Cabbage, Tenderstem, Yorkshire, Gravy

Roast Lamb Shoulder

Potatoes, Roast Carrots, Carrot & Orange Puree, Red Cabbage, Tenderstem, Yorkshire, Gravy

Roast Sea Trout

Potatoes, Roast Carrots, Celeriac Puree, Red Cabbage, Tenderstem, Mussel & Miso Sauce

Beetroot Risotto

Baby Beetroot, Goats Curd

Dessert

Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream

Earl Grey Crème Brûlée

Poached Raspberries

Rhubarb Crumble

Clotted Cream Ice Cream

Selection of 3 Scottish Cheeses

Sourdough Crackers, Quince Jelly

2 Courses £21.95

3 Courses £26.95

Before ordering, please inform a member of our team if you have a food allergy or intolerance