

Starters.

Soup of the day

Smoked haddock and pea risotto with soft poached egg and parmesan crisp

Sea bass with pea pancake and fine ratatouille

Pan fried haggis with a pearl barley and vegetable broth

Honey chicken and pear salad with parmesan shavings and pancetta crisp

Warm artichoke and asparagus tart, with vine tomatoes, rocket leaves and pesto oil

Main course

Fillet of pork stuffed with thyme and pistachio nut, potato gratin, spinach, wild mushroom and light cherry reduction

Slow braised lamb shank with smoked sausage, white bean, tomato and thyme stew

Char grilled 10 oz sirloin steak, sautéed potato, roast garlic butter, grilled mushroom and roast vine tomato.
(£5 supplement)

Orange and ginger marinade duck breast with a warm oriental salad and orange, ginger and vanilla syrup

Roma tomato, basil and goats cheese tart with herb salad and balsamic dressing

Grilled fillet of salmon, with pan fried potatoes, pea and pancetta, topped with mussel and horseradish foam

Side orders £2.50 each

Chips, Wedges, Mixed green salad, Selection of vegetables, Sautéed mushrooms,
Sautéed potatoes, Garlic bread, Peppercorn sauce, Red wine sauce. Extra bread £1

Desserts.

Selection of Scottish cheeses with quince jelly, grapes, celery and mini oatcakes. (£2.50 supplement)

Vanilla seed panacotta with champagne poached strawberries

Dark chocolate and ginger fondant tart, with raspberry sorbet and sugared raspberries

Malteser crème Brulee, with sweet berry compote and buttered shortbread

Banana and peanut butter parfait with warm banana fritter and warm caramel sauce

After eight cheesecake with mint chocolate chip ice cream and dark chocolate drizzle

Tea/Coffee £2.50

3 course £25

2 course £19