

Carrot & coriander soup (g/f, v, vg)

Ham Hough & parsley terrine

House chutney, rye bread & baby leaf salad (g/f/available)

Duo of Salmon & Haddock (g/f)

Applewood smoked cheese sauce

Roasted supreme of chicken coq au vin (g/f)

Both served with dauphinoise potatoes & seasonal greens

Wild mushroom ravioli (v)

White wine & parmesan cream

Salted caramel & chocolate tart

Chocolate sauce & bitter chocolate ice cream

Selection of Scottish cheeses

House chutney, grapes, celery & oatcakes