

Tomato & red pepper Soup (g/f, v, vg)

Caprese Salad

Heritage tomatoes, buffalo mozzarella, dressed rocket & balsamic (v, g/f)

Chicken liver parfait

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

Baked fillet of coley (g/f)

Lemon & chervil sauce

Braised Rump Steak (g/f)

Rich red wine jus

Both served with dauphinoise potatoes & seasonal vegetables

Crisp potato gnocchi (v)

Blue cheese & broccoli sauce

Ecuadorian dark chocolate pave

Chocolate sauce & bitter chocolate ice cream

Glazed lemon tart (g/f)

Chantilly cream & seasonal berry compote

Selection of Scottish cheeses

House chutney, grapes, celery & oatcakes