

A La Carte Menu

Vegetarian Soup of the Day (GF)

Cock-a-Leekie Soup

Pork Terrine, homemade piccalilli & jus (GF)

Hot Smoked Salmon, salty potatoes, homemade tartare sauce, pickled
cucumber strips & fennel salad (GF)

Salad of Blue Murder Cheese, red wine-poached pear & toasted walnuts,
toasted brioche, watercress (V) *(GF)

Roasted Pork Belly, anise carrot puree, baked apple, mustard kale, baby sweet
apple and port jus (GF)

Slow braised blade of Scottish Beef, roasted vegetables, horseradish potatoes,
caramelized beetroot, mini Yorkshire pudding and Virginia bacon sauce *(GF)

Roast Chicken Supreme, leek & bacon potatoes, pea puree, gem lettuce and
parmesan (GF)

Pan fried Fish of the Day, creamy cauliflower, black pudding, spinach, pancetta,
gremolata (GF)

Scottish Wild Mushrooms and Jerusalem artichoke Risotto,
rocket parmesan salad (GF) (V)

Desserts

Chocolate Brownies, chocolate ice cream

Morangie Brie Cheeseboard, chutney, oatcakes, baby apples (GF)

Vanilla Panacotta, raspberry coulis & shortbread crumb, honeycomb *(GF)

Raspberry Cheesecake, raspberry coulis

Sides £4.00

Rocket, fennel & parmesan salad (GF) (V)

Roast honey carrots, parsnips and walnut (GF)

Boiled new potatoes with peas and mint (GF) (V)

(GF) – can be adapted for gluten free

(Please advise a member of staff of any allergies prior to ordering)
Groups of 10+ will be subject to a mandatory 10% service charge

