

Dinner

Appetisers

Cream of Plum Tomato & Herb Soup
Garlic Croutons

Loin of Rabbit in Parma Ham
Haricot Bean Fricassee, Salsify Crisp

Seared Black Bream
Norwegian Prawn Branadade, Samphire, Citrus Veloute

Braised Pork Belly
Paysanne of Vegetables, Oriental Broth

Glazed Goats Cheese Crottin
Peppernade, Butternut Puree, Cress Salad, Parmesan Tuile, Pesto Dressing

Main Course

Braised Shin of Beef
Truffled Mash, Baby Vegetables, Spinach, Wild Mushroom A la Crème

Roasted Fillet of Wild Pollock
Lemon & Thyme Risotto, Fine Green Beans, Cress Salad

Poached Guinea Fowl Breast
Sautéed Potatoes, Celeriac Dice & Beetroot, Buttered Greens, Sauce Café Au Lait

Saddle of Venison
Sticky Red Cabbage, Lyonnaise Potatoes, Parsnip Puree, Redcurrant Jus

Orzo Pasta
Petit Pois, Sun blushed Tomatoes, Rocket & Parmesan

Desserts

Cranachan Mousse
Whiskey Ice Cream

Coffee & Walnut Cheesecake
Caramel Cigar

Roast Figs
Blackcurrant Sponge, Cinnamon Anglaise

Warm Caramalised Apple Tart
Vanilla Ice Cream

Selection of Scottish Farmhouse Cheese
Oatcakes & Quince Jelly

£35.00

Coffee & Petit fours £3.95
Still and Sparkling Water £4.65