

Table d'hôte

Thursday 14th November - Wednesday 27th November
£30 for 3 courses (Sunday - Thursday) | Served between 5.00 - 9.30pm

Roast Tomato & Red Pepper Velouté

herb oil, sourdough crouton (v)

Chicken Liver Parfait

spiced pear chutney, mixed leaf, toasted brioche

Haggis Tweeds

carrot puree, textures of carrot, whisky jus

Wild Mushroom & Blue Cheese Linguine (v)



Roast Breast of Free Range Chicken

celeriac puree, confit shallot, tender stem broccoli, roast chicken jus (gf)

Grilled Fillet of Hake

spiced cauliflower puree, cauliflower textures, crayfish & langoustine bisque (gf)

Tomato & Roast Pepper Risotto

grilled cherry vine tomato, crumbled feta cheese (v)

Braised Feather Blade of Scottish Beef

heritage pumpkin, cavolo nero, pumpkin seed, braising beef jus (gf)



Textures of Lemon & Meringues

lemon tart, Italian meringue, lemon sorbet, toasted marshmallow

Crème Caramel

orange gel, hazelnut praline, glazed oranges, garden mint

Chilled Coconut Rice Pudding

Pineapple Sorbet, Pineapple Mousse, Garden Mint (ve, gf)

Selection of Three Scottish Cheeses

house-made oatcakes, chutney



Tea, Coffee, Petit Fours

v - vegetarian **gf** - gluten free **df** - dairy free **ve** - vegan

Our chefs will happily adapt any of our dishes to meet your dietary requirements. Please just make us aware of these requirements and/or allergies when ordering. Menu correct at time of publication however subject to change with seasonality and demand.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 7.5% will be added to your bill.