



## Three course set menu

£24.95

SOUP OF THE DAY

served with homemade bread

THREE CHEESE ARANCINI (V)

with vegetable ratatouille & aubergine relish

HAND PICKLED HAM HOUGH

with toasted brioche, poached egg & wholegrain mustard dressing

CHARGRILLED FILLET OF MACKEREL

with sweet & sour beetroot and house dressing

PAN FRIED SCALLOPS

with pea puree, bacon dust & balsamic jelly

(Add supplement £3.50)

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PAN SEARED FRENCH TRIM BREAST OF CHICKEN

With a wild mushroom rice & Madeira sauce

PAN SEARED FILLET OF SEABASS

with a trio of cauliflower, tomato & caper beurre blanc

FOREST MUSHROOM MEZZALONA (V)

With roasted Mediterranean vegetables, red pepper coulis,

Parmesan shavings & white truffle oil

OVEN BAKED PORK BELLY

with mustard mash, stem broccoli & a red wine jus

8oz SCOTTISH SIRLOIN STEAK

with grilled flat cap mushroom, plum vine tomato, rocket & parmesan salad

& hand cut rooster chips

(Add Supplement £6.00)

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TRIO OF CHOCOLATE MOUSSES

with chantilly cream & seasonal berries

HOMEMADE CHEESECAKE OF THE DAY

with fruit coulis & chantilly cream

TRIO OF HANDMADE ICE CREAM

SELECTION OF SCOTTISH CHEESES

with a spicy fruit chutney, oatcakes and celery

(Add supplement £2.50)