

Private Dining Three Course Set Menu

£31.95

SOUP OF THE DAY (v)

with warm roll

BEETROOT & VODKA SALMON GRAVLAX

dill crème fresh baby capers & a dill oil endive salad

TATTIE SCONE NACHOS

with parmesan dusting & homemade tomato salsa

CRISPY STORNOWAY BLACK PUDDING FRITTERS

with red onion, thyme and maple marmalade

GRILLED CHICKEN FILLET STRIPS

with a smooth peanut butter sauce, radish and fennel salad

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PAN SEARED FRENCH TRIM BREAST OF CHICKEN

Creamy mash, seasonal veg & red wine jus

WOODLAND MUSHROOM RISOTTO (V)

Parmesan and rocket salad

CAJUN CRUSTED FILLET OF SALMON

with creamy mash, wilted greens and salsa verde

ROAST LAMB RUMP

Rumbledethumps, wilted spinach & red wine jus

6oz SIRLOIN STEAK

With slow cooked tomato, mushroom, hand cut chips and peppercorn sauce

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VANILLA CRÈME BRULEE

With butter shortbread

CHOCOLATE BROWNIE

With ice cream

ICE CREAM SELECTION

SELECTION OF SCOTTISH CHEESES