

Set Three Course Menu

£24.95

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 (Supplement £2.00)

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PAN SEARED FRENCH TRIM BREAST OF CHICKEN

Creamy mash, seasonal veg & red wine jus

ROASTED RED PEPPER & ASPARGUS RISOTTO (V)

(Add chicken £2.50 Supplement)

CAJUN CRUSTED FILLET OF SALMON

with creamy mash, wilted greens and salsa verde

PAN FRIED SEA BASS

spring onions, crushed potato's, lemon butter sauce

ROAST LAMB RUMP (Supplement 6.50)

Bubble and squeak & red wine jus

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DARK CHOCOLATE DELICE

Berry compote & ice cream

STICKY TOFFEE PUDDING

Butterscotch sauce & ice cream

CRÈME BRULEE

Butter shortbread

SELECTION OF SCOTTISH CHEESES (Supplement £3.50)