



### Soups

- Leek & potato - £7.00
- Roasted red pepper & tomato - £7.00
- Celeriac & spiced apple - £7.00
- Pea & mint soup - £7.00
- Red lentil & bacon - £7.00
- Courgette lemon & mint - £7.00
- Cauliflower & parmesan - £7.00

### Starters

- Chicken Liver Parfait** with toasted brioche and apple chutney - £8.00
- Cod & Chive Fishcake** with Celeriac Remoulade - £8.00
- Melon Fruit Salad** with strawberry and lime sorbet - £7.50
- Goat's Cheese Tart** with balsamic and rocket salad - £7.50
- Ham Hock Terrine** with Oatcakes and piccalilli - £8.50
- Classic Prawn Cocktail** with avocado, scallop and lemon - £11.00
- Scottish Smoked Salmon** with beetroot and horseradish cream - £11.00
- Home Smoked Duck Breast** with sesame dressing and pack choy slaw - £9.00
- Warm Pigeon Breast Salad** with crispy bacon and black pudding - £10.00
- Hand Dived Scallops** with pea puree and pancetta crumb - £14.00





## Mains

**Herb Crusted Cod** with chorizo and scallop, butter spinach, lemon and chive sauce - £22.50

**Slow Roasted Pork Belly** with Crackling, savoy cabbage, and roast garlic mash - £18.50

**Haggis Stuffed Chicken Breast Wrapped in Smoked Bacon** with neep puree, mash and whisky sauce - £19.50

**Roast Sirloin of Beef** with Yorkshire pudding, root vegetables and red wine sauce - £24.50

**Scottish Beef & Mushroom Pie** with creamy mash potato, seasonal roasted veg - £18.50

**Honey Roast Duck Breast with** spiced red cabbage, fondant potato and a red wine jus - £21.50

**Scottish Lamb Rump** with a minted pea crumb, confit baby potatoes - £22.50

**Scotch Beef Fillet** with flat cap mushroom, slow roast garlic tomato, triple cooked chips and peppercorn sauce - £39.50

**Salmon Fillet** with fennel and potato salad, grilled asparagus salsa verde - £19.50

**Angus Chicken Breast** with a mushroom and crispy bacon risotto - £19.00

**Mushroom Risotto** with aged parmesan and white truffle - £17.95

**Sweet Potato and Spinach Curry** with fragrant rice and glazed feta cheese - £17.50





## **Desserts**

**Sticky toffee pudding** with butterscotch sauce and vanilla ice cream - £8.00

**Glazed Lemon Tart** with mixed berry and vanilla ice cream - £8.00

**Chocolate and Orange Mousse** with Chantilly cream and homemade shortbread -  
£8.00

**Selection of Stewart Tower Ice Creams** with Homemade Cookie and toffee sauce -  
£7.00

**Eton Mess** with homemade shortbread - £8.00

**Caramel and Honeycomb Cheesecake** with Chocolate ice cream - £8.00

**Apple Tart Tatin** with salted caramel ice cream - £8.00

**Apple and Rhubarb Crumble** with vanilla custard and ginger ice cream - £8.00

**A selection of Scottish Cheese** with Parklands Chutney and Peter Yard biscuits -  
£10.50

