



### **Soups £7.50**

Leek & potato  
Roasted red pepper & tomato  
Sweet potato, coconut & chili  
Pea & mint soup  
Lightly Curried lentil  
Courgette, lemon & mint  
Cauliflower & parmesan

### **Starters**

#### **Chicken Liver Parfait**

brown bread crumb, orange gel, charcoal crackers - £8.00

#### **Thai Salmon Fish Cake**

chilli, lime dressing, spring onion, pickled radish - £9.00

#### **Melon Fruit Salad**

Fruit sorbet, lemon syrup - £7.50

#### **Whipped Goat's Cheese**

Beetroot, balsamic and rocket - £7.50

#### **Ham Hock Terrine**

Oatcakes and piccalilli - £8.00

#### **Classic Prawn Cocktail**

avocado, marie rose sauce and lemon - £11.00

#### **Scottish Cured Salmon**

Brambles, compressed cucumber, grapefruit, micro fennel - £11.95

#### **Duck Bon Bons**

Spiced duck bon bon, coriander, ginger, soy & honey - £11.00

#### **Scottish Scallops**

Chorizo Jam, black pudding, pickled fennel, chilli oil - £13.00





## Mains

### **Herb Crusted Hake**

Crushed herb potato, braised fennel, lemon butter sauce - £22.50

### **Slow Roasted Pork Belly**

Braised red cabbage, crackling, carrot, smoked mash potato -£18.50

### **Chicken Ballotine**

Smoked bacon, turnip puree, haggis bon bon, mash, whisky sauce - £18.50

### **Roast Sirloin of Beef**

Roasted root vegetables, roasted potato, Yorkshire puddings, red wine jus - £24.50

### **Scottish Braised Beef**

Creamy mash potato, roasted root vegetable, seasonal greens, braising jus-£20.50

### **Roasted Duck Breast**

Braised savoy cabbage, sweet potato fondant, plum, chilli ginger jus - £21.50

### **Scottish Braised Lamb Shoulder**

Lamb nage, little gem lettuce, peas, asparagus, wild garlic - £22.50

### **Scotch Beef Fillet**

flat cap mushroom, slow roast garlic tomato, triple cooked chips and peppercorn sauce - £42.50

### **Scottish Salmon**

Crushed new potato, sautéed spinach, lemon gel, salsa verde - £19.50

### **Mushroom Risotto**

Parmesan crisp, sautéed mushrooms, white truffle - £17.50

### **Sweet Potato Curry**

Rice, Naan Bread - £17.50





## Desserts

### **Sticky Toffee Pudding**

Butterscotch sauce and vanilla ice cream - £8.00

### **Vanilla Creme Brulee**

Home-made shortbread - £8.00

### **Chocolate Ganache**

Chantilly cream, hazelnut praline - £8.50

### **Selection of Stewart Tower Ice Creams**

Home-made Cookie, Chocolate sauce - £7.00

### **Lemon Posset**

Home-made shortbread, meringues- £8.00

### **Apple Tart Tatin**

Crème fraiche Ice Cream, honey tuille- £8.00

### **Spiced Apple Crumble**

Vanilla custard **OR** Vanilla Ice Cream- £8.00

### **A Selection of 2 Scottish Cheeses**

Parklands Chutney and Peter Yard biscuits - £10.50

