



### **Soups £8.00**

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 - £9.00

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

Chilli, lime dressing, spring onion, pickled radish - £9.50

#### **Sliced Melon**

Fruit sorbet, lemon syrup - £8.00

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

Beetroot, balsamic and rocket - £8.50

#### **Ham Hock Terrine**

Oatcakes and piccalilli - £9.00

#### **Classic Prawn Cocktail**

Marie rose sauce, gem lettuce and lemon - £12.50

#### **Scottish Cured Salmon**

Brambles, compressed cucumber, grapefruit, micro fennel - £12.00

#### **Duck Leg Bon Bons**

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

#### **Scottish Scallops**

Satay sauce, Asian style slaw, roasted peanuts chilli oil - £14.50





## Mains

### **Herb Crusted Coley**

Crushed herb potato, braised fennel, lemon butter sauce - £23.00

### **Slow Roasted Pork Belly**

Braised red cabbage, crackling, carrot, smoked mash potato - £21.00

### **Chicken Ballotine**

Smoked bacon, turnip puree, haggis bon bon, mash, whisky sauce - £22.00

### **Roast Sirloin of Beef**

Roasted root vegetables, roasted potato, Yorkshire puddings, red wine jus - £29.00

### **Scottish Braised Beef**

Creamy mash potato, roasted root vegetable, seasonal greens, braising jus-£22.50

### **Roasted Duck Breast**

Braised savoy cabbage, sweet potato fondant, plum, chilli ginger jus - £23.00

### **Scottish Braised Lamb Shoulder**

Lamb nage, little gem lettuce, peas, asparagus, wild garlic - £25.00

### **Scotch Beef Fillet**

flat cap mushroom, slow roast garlic tomato, triple cooked chips and peppercorn sauce - £45.00

### **Scottish Salmon**

Crushed new potato, sautéed spinach, lemon gel, salsa verde - £24.50

### **Mushroom Risotto**

Parmesan crisp, sautéed mushrooms, white truffle - £20.00





## **Desserts**

### **Sticky Toffee Pudding**

Butterscotch sauce and vanilla ice cream - £9.00

### **Vanilla Creme Brulee**

Home-made shortbread - £9.00

### **Chocolate Ganache**

Chantilly cream, hazelnut praline - £9.50

### **Trio of Local Ice Creams**

Home-made Cookie, Chocolate sauce - £7.80

### **Lemon Posset**

Home-made shortbread, meringues- £9.00

### **Apple Tart Tatin**

Crème fraiche Ice Cream, honey tuille- £9.00

### **Spiced Apple Crumble**

Vanilla custard **OR** Vanilla Ice Cream- £9.00

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

Parklands Chutney and Peter Yard biscuits - £12.50

