



Terrine	Chicken and Tarragon Terrine, Mustard Emulsion, Black Pudding, Apple
Goats Cheese	Goats Cheese Crottin, Beetroot, Marinated Courgette, Tomato Compote
Salmon	Smoked Salmon Presse, Wasabi Mayonnaise, Compressed Cucumber, Quails Eggs, Caviar, Capers
Pigeon	Pigeon Breast, Puy Lentils, Carrot Purée, Pancetta

Chicken	Breast, Thigh stuffed with Spinach and Tarragon Mousse, Bacon and Cabbage Croquette, Cavolo Nero, Café au Lait
Duck	Breast, Confit Leg, Creamed Mash Potato, Braised Red Cabbage, Pickled Plums
Pithivier	Roasted Mediterranean Vegetables, Buffalo Mozzarella, Basil Pesto, Fennel and Radish Salad, Red Pepper Puree
Cod Loin	New Season Potatoes, Tenderstem Broccoli, Caper Butter Sauce
Beef	Sirloin, Crispy Cheek, Dauphinoise Potato, Root Vegetables, Silverskin Onions, Beef Jus

Raspberry	Iced Raspberry Parfait, Oatmeal Tuille, Berries & Sorbet
Brûlée	Crème Brûlée, Poached Plums & Shortbread
Chocolate	Glazed Orange and Chocolate Mousse, Orange Segments, Sorbet
Ice Cream	Selection of Handmade Ice Cream and Sorbet
Scottish Cheeses	Oatcakes, Celery, Chutney, Grapes

3 Courses £35/ 2 Courses £28

Coffee & Selection of Teas, Petit Fours	£3
Liqueur Coffee, Petit Fours	£6

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BEHAPPY TO ADVISE, OR ADAPT THE MENU