



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

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

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

**3 Courses £35/ 2 Courses £28**

<b>Coffee &amp; Selection of Teas, Petit Fours</b>	£3
<b>Liqueur Coffee, Petit Fours</b>	£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*