

menu

main course £14.50 2 courses £16.95 3 courses £19.95

starters

(v) fresh market soup of the day, home baked breads

ballotine of smoked chicken with shitake mushrooms,
apple + shallots salad, tarragon sauce

(v) salad of melon pearls + avocado, orange + dill dressing,
toasted cashew nuts

mains

navarin of lamb cooked in merlot wine,
roasted root vegetables + herb dumplings

grilled north sea haddock on a seafood + spinach risotto,
chervil white wine butter sauce

breast of chicken filled with a black pudding + pancetta mousse,
colcannon creamed potatoes, café au lait sauce

(v) warm sun dried tomato, red onion + feta cheese tart,
crisp green bean salad

desserts

(v) rhubarb + ginger crème brulee with its own sorbet

(v) dark chocolate marquise, spearmint mousse, chocolate ice cream

(v) a selection of fine scottish cheeses served with
celery, grapes, homemade date chutney + oatcakes

filter coffee/tea + homemade fudge £1.60

(bags of fudge available to buy - see server)

sides (extra)

(v) handcut chips	2.75	(v) mashed potatoes	3.00
(v) mixed leaf salad	2.75	(v) wilted greens	3.00