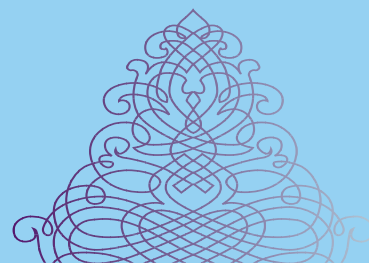


# foyer by day



	starter	main
	6.95	12.50
	6.95	10.50
(v) salad of rocket leaves, caramelised pear, devenick blue cheese, candied pecans, balsamic + fig vinaigrette	6.75	
(v) warm spinach, potato + feta cheese tart, salad of candied beetroot, beetroot reduction	5.95	9.95
(v) fresh soup of the day, home baked breads	4.00	
pan fried calves liver with savoyard potatoes, glazed shallots, smoked bacon + thyme Jus		16.95
foyer's beer battered fillets of fish + chips, creamed peas, tartare sauce		9.95
(v) baked pepper filled with spiced vegetable cous cous, aubergine caviar + dressed rocket leaves		14.95

## salads

(v) rocket leaves, fregola pasta, roasted butternut squash, sweet peppers, buffalo mozzarella, refreshing lemon vinaigrette		8.95
smoked bacon, chorizo sausage + sautéed potatoes, confit cherry tomatoes, smoked paprika dressing		8.95
char-grilled cajun chicken, cos lettuce, croutons + ceasar dressing		8.95

## desserts

(v) cassonade of pistachios, white chocolate cream + orange lace biscuit		6.00
(v) iced nougat parfait, vanilla crème chantilly + crystallised basil leaves		6.00
(v) dark chocolate truffle pudding, hot fudge pecan sauce, caramel ice cream		6.00
a selection of fine scottish cheeses, celery, grapes, homemade date chutney + oatcakes		6.95

## sides

(v) handcut chips		3.00
(v) mixed green salad		3.00
(v) homebaked bread		3.00

## set menu

melon, avocado + crayfish tails  
macarated in chilli, coriander + mint,  
served in a light peppered tuille

(v) salad of rocket leaves, caramelised  
pear, devenick blue cheese + candied  
pecans, balsamic + fig vinaigrette

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

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pan roasted north sea cod fillet with  
grilled courgettes + potato gnocchi,  
tomato + saffron vinaigrette

roasted breast of guinea fowl with  
leek + onion purée, ravioli of woodland  
mushrooms + madeira cafe au lait

(v) baked pepper filled with spiced  
vegetable cous cous, aubergine caviar +  
dressed rocket leaves

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(v) iced nougat parfait, vanilla crème  
chantilly, crystallised basil leaves

(v) warm sticky toffee pudding,  
caramel sauce, vanilla bean ice cream

selection of fine scottish cheeses,  
celery, grapes, homemade date chutney  
+ oatcakes

**2 courses £16.95**

**3 courses £22.95**

no genetically modified products are knowingly sold, some meals may contain nuts (v) = vegetarian option price list available for art exhibitions

