



SET MENU £35 per person



## **STARTERS**

## **BOWL OF HOMEMADE SOUP**

Crusty bread

## SAUTÉED WILD MUSHROOM

Toasted bread, parsley butter, poached egg GF BREAD AVAILABLE

## CHICKEN LIVER PÂTÉ

Pickled onions, toasted granary

## PAN FRIED SCALLOPS

Black pudding, celeriac purée, crispy bacon

# MAINS

#### PAN FRIED SEABASS GF

Sautéed new potatoes, spinach, hazlenut and rocket pesto

## LAMB GIGOT GF

Pan fried potatoes, broad beans, carrots, lamb jus

#### 8oz SIRLOIN

Hand cut chips, herb butter, onion rings, grilled tomato

#### BUTTERNUT & HALLOUMI WELLINGTON

Roasted roots, new potatoes, mustard and garlic dressing

## **DESSERTS**

## SCOTTISH CHEESE BOARD

Olives, chilli jam, Arran oaties

#### CHOCOLATE & DEANSTON WHISKY MOUSSE GF

Homemade honeycomb

## VANILLA PANNACOTTA

Shortbread finger, fresh strawberries

#### LEMON POLENTA CAKE GF

Vanilla whipped cream