

Sunday Lunch

Three Courses £25/Two Courses £20

To start...

Soup	Cream of Root Vegetable & Truffle
Smoked Salmon	Inverlochy Smoked Salmon, Wasabi, Capers, Quails Egg, Compressed Cucumber
Artichoke	Jerusalem Artichoke, Goat's Cheese Purée, Fennel, Chestnut, Wild Garlic Oil
Terrine	Potted Duck Leg Confit, Orange Puree, Red Onion & Beetroot Relish, Black Pudding

Main Course...

Beef	Roast Aberdeen Angus Scotch Sirloin, Roast Tatties, Yorkshire Pudding, Gravy
Hake	Fillet, Gnocchi, Wilted Greens, Pesto Dressing
Chicken	Breast, Creamed Herb Mash Potato, Braised Red Cabbage, Café au Lait
Lamb	Chump, Potato Dauphinoise, Puy Lentil Ragout, Jus
Falafel	Wild Garlic & Lemon Cake, Wilted Greens, Sauce Vierge, Curried Almonds

Dessert...

Sticky Toffee Pudding	White Chocolate Ice Cream, Hot Fudge Sauce
Tart	Chocolate Tart, Kirsch Cherries, Salted Caramel, Crystallised Peanuts
Cheese	Selection of Scottish Cheeses, Oatcakes, Quince
Lemon Posset	Tropical Fruit Salsa, Passion Fruit Espuma, Lime Curd, Banana & Mango Sorbet

To Finish...

Selection of Teas & Coffees,	£3
Liqueur Coffee	£5

PRICES ARE INCLUSIVE OF VAT @ 20%

ALLERGY ADVICE

Everything on our menus is produced on-site, by our chef, 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 BE HAPPY TO ADVISE, OR ADAPT THE MENU