

Terrine	Confit Rabbit & Chicken Terrine, Apple Purée, Black Pudding Bon Bon
Goat's Cheese	Goat's Cheese Crottin, Confit Tomato, Beetroot, Micro Shoots
Salmon	Inverlochy Smoked Salmon, Quails Egg, Capers, Cucumber, Mustard Emulsion
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Beef "Two Ways"	Sirloin & Braised Ox Tail Pie, Creamed Mash, Pearl Onions, Black Olive & Hazelnut Granola, Beef Jus
Venison	Loin, Pommes Dauphine, Sticky Red Cabbage, Barley Jus
Halibut	Fillet, Crab Risotto, Salmon Scotch Egg, Wilted Greens
Falafel	Chickpea & Coriander, Carrot Purée, Broccoli, Toasted Walnuts
Chicken	Breast, Pancetta Fregula Pasta, Wilted Kale, Café Au Lait
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Mousse	White Chocolate & Raspberry Mousse, Lemon Curd, Sorbet
Tart	Warm Treacle Tart, Salted Caramel, Kirsch Cherries, Tonka Bean Ice Cream
Cheese	Selection of Cheeses, Oatcakes, Quince, Grapes
Ices & Sorbets	Trio of Homemade Ice Creams & Sorbets

Three Courses £35/Two Courses £28

Tea, Coffee & Fudge

£3.50

Prices are all inclusive of VAT at 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*