

Sunday Lunch

Three Courses £25/Two Courses £20

To Start...

Soup	Roast Root Vegetable, Honey & Mustard
Terrine	Confit Rabbit & Chicken Terrine, Black Pudding Bon Bon, Apple
Goat's Cheese	Goat's Cheese Crottin, Beetroot, Curried Hazelnuts, Beetroot Crisps
Salmon	Inverlochy Smoked Salmon, Cucumber, Quails Egg, Capers, Mustard Emulsion

Main Course ...

Beef	Roast Aberdeen Angus Scotch Sirloin, Roast Tatties, Yorkshire Pudding, Gravy
Skate	Skate Wing, Buttered New Potatoes, Herb Dressing, Wilted Greens
Chicken	Breast, Fregula Pasta, Kale, Café Au Lait
Lamb	Chump, Creamed Mash, Red Cabbage, Carrot Purée, Jus
Falafel	Chickpea & Coriander, Basil Pesto, Broccoli, Toasted Walnuts

Dessert...

Sticky Toffee Pudding	Warm Date Sponge, Toffee Sauce, Vanilla Ice Cream
Mousse	White Chocolate & Raspberry Mousse, Lemon Curd, Sorbet
Cheese	Selection Of Cheeses, Oatcakes, Quince, Celery
Ices & Sorbets	Trio of Homemade Ice Creams & Sorbets

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