



<b>Smoked Salmon</b>	Inverlochy Smoked Salmon, Wasabi, Capers, Quails Egg, Compressed Cucumber
<b>Artichoke</b>	Jerusalem Artichoke, Goat's Purée, Fennel, Herb Oil
<b>Terrine</b>	Terrine of Potted Ham & Chicken, Mustard Emulsion, Apple, Black Pudding
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<b>Chicken</b>	Breast & Confit Chicken Wing, Pomme Dauphine, Creamed Savoy Cabbage, Café au Lait
<b>Beef "Two Ways"</b>	Sirloin & Featherblade, Horseradish Mash, Roots, Glazed Pearl Onions, Jus
<b>Hake</b>	Fillet, Langoustine, Crab Croquette, Spiced Shellfish Bisque
<b>Falafel</b>	Chickpea & Lemon Cake, Wilted Greens, Cheese Foam, Cheese Puffs
<b>Venison</b>	Loin, Braised Shin Pie, Braised Red Cabbage, Barley Jus
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<b>Tart</b>	Caramel-Chocolate Tart, Malted Ice Cream, Salted Caramel, Crystallised Peanuts
<b>Posset</b>	Lemon Posset, Rhubarb, Meringue, Pear, Sorrel
<b>Cheese</b>	Scottish Cheeses, Oatcakes, Grapes, Celery
<b>Ice Creams &amp; Sorbets</b>	Trio of Home-Churned Ice Creams & Sorbets

**Three Courses £35/Two Courses £28**

**Tea, Coffee & Sweeties**

**£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*