

SPRING / SUMMER

Please select one starter, main and dessert plus vegetarian alternative

STARTER

Spring pea soup, minted yoghurt foam, pea salsa (v)

Chicken liver parfait, forced rhubarb, pickled onion and toasted brioche

Warm salt baked beetroot and goats curd tart, sprouted lentils, herb yoghurt and rocket (v)

Tower of Findlay's Haggis, buttered neeps, creamed tatties and a Glenkinchie malt whisky cream

Hot smoked salmon, gin and cucumber jelly, oatcake crumble and horseradish cream

Ham hock terrine, lambs leaf lettuce, pea aioli and toasted focaccia

Fried chickpea, spicy ginger and peanut cakes with mango chutney and tiny sprouts (vg)

MAIN

Crispy chicken Kiev, olive oil mash, fine beans and rosemary gremolata

12hr cooked daube of beef, braised peas and shallots, roast new potatoes and bone marrow, herb jus

Grilled seabream, braised fennel, samphire and Scottish new potatoes

Warm filo tartlet of Scottish brie, sun dried tomatoes and grilled artichokes, grain mustard crème fraiche. Seasonal vegetables and potatoes. (v)

Roasted duck breast, fine bean and roast tomato fricassee, garlic mash, herb salad

Miso roasted aubergine, crispy radish cake, sweet potato and pak choi (vg)

Spring vegetable risotto, crispy fricos, edamame and semi-dried tomato salsa (v)

DESSERT

Sticky toffee pudding, salted caramel sauce, clotted cream ice cream

Baked lemon tart, sour cream & candied lemon

Chocolate mousse cake, cornflake & pretzel crunch, pear sorbet

Strawberry 'Eton mess' cheesecake, thyme meringues & raspberry crumble

Prosecco & Scottish berry jelly, crème fraiche & compressed berries

Trio of desserts; sticky date pudding with hot toffee sauce, lemon and passionfruit tart and white chocolate and raspberry cheesecake

Served with freshly brewed tea, coffee and petit fours

AUTUMN/ WINTER

Please select one starter, main and dessert plus vegetarian alternative

STARTER

Butternut pumpkin soup, beurre noisette, puffed rice & garam masala (v)

Tower of haggis with crushed neeps, tatties and creamy whisky sauce

Mackerel pate, pink grapefruit, pickled cucumber, and beetroot crackers

Caramelised Shalott and artichoke tart tatin, parmesan & rocket (v)

Tomato & celeriac tartar, chilli oil, black olive crumbs & toasted focaccia (vg)

Cullen Skink, caramelised onion & smoked cheddar croute

Hand carved Scottish salmon, watercress, horseradish & soda bread crumble

MAIN

Butter roasted chicken breast, Scottish wild mushroom & bacon fricassee, fondant potato & wilted kale

Braised beef cheek, beetroot & celeriac fondants, buttered spinach, roasted onion Clapshot & pearl barley jus

Cumin dusted beetroot tart tatin with crumbled feta and spring onion vinaigrette.
Chefs choice of vegetables and potatoes (v)

Braised lamb ballotine, buttered savoy cabbage, potato & leek cake, mint jus

Peppered tuna steak, pesto potatoes, green beans & black olive vinaigrette

Baked squash pithivier, ricotta cheese & spinach, parmentier potatoes & herb velouté (v)

Chargrilled cauliflower steak, braised lentils, yogurt & tomato sambal (vg)

DESSERT

Sticky toffee pudding, salted caramel sauce, clotted cream ice cream

Autumn berry tart, almond crumble, crème fraiche & apple crisps

Chocolate fondant, yoghurt sorbet, coconut & chocolate crunch

Marmalade cheesecake, toasted digestive crumb, burnt orange jelly

Poached pears, sweet spices, celeriac ganache & gingerbread

Trio of desserts; sticky date pudding with hot toffee sauce, lemon and passionfruit tart and white chocolate and raspberry cheesecake

Served with freshly brewed tea, coffee and petit fours