



## 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 fricasee, 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*