

SET MENU 1

3 COURSES £42

SOUP OF THE DAY (VG)

Artisan Bread, Whipped Salted Butter

HAGGIS BON BONS

Crispy Onions, Wholegrain Mustard

BRAISED DUCK CROQUETTE

Orange & Thyme Emulsion, Pickled Fennel, Crispy Duck Skin Crumb, Micro Parsley

FOREST MUSHROOM AND TRUFFLE PARFAIT

Whipped Wild Mushroom Pâté, Sourdough, Plum And Ginger Relish,
Truffle Honey, Pickled Mushrooms & Chives

PORK FILLET

Pan-Seared Pork Fillet, Gnocchi, Romesco Sauce, Shaved Courgette & Chimichurri

PAN-SEARED COD FILLET

Mushroom And Truffle Crust, Celeriac Purée And Pickled Mushroom

LENTIL & TOMATO SCONE (VG)

Served With Tahini Dressing, Crisp Potato Straws & Basil Pesto

HERB CRUSTED CHICKEN SUPREME

Toulouse Sausage And Slow Braised White Bean Cassoulet, Thyme And Garlic.

HOMEMADE STICKY TOFFEE PUDDING (V) (GF AVAILABLE)

Rich Toffee Sponge, Vanilla Ice Cream

MILLIONAIRE CHEESECAKE

Mascarpone Cream And Chocolate Shavings

SELECTION OF STEWART TOWER DAIRIES ICE CREAM (V)

Chef's Choice Of Seasonal Flavours

SCOTTISH CRANACHAN SUNDAE (VG AVAILABLE)

Vanilla And Raspberry Ripple Ice Cream, Honey, Toasted Oats, And Whisky Poached Raspberries

(V) VEGETARIAN (VG) VEGAN