

# SET MENU 2

3 COURSES £55

## CULLEN SKINK

Smoked Haddock, Leek & Potato Velouté, Dill Oil

## NORTH ATLANTIC SALMON AND PRAWN SAVOY PARCEL

Chilli Oil, Citrus Herb Salad & Lime

## RED PEPPER & THYME ARANCINI (V)

Parmesan, Truffle & Crisp Sage

## BUTTERMILK CRISPY CHICKEN THIGH SALAD

Pickled Cucumber, Toasted Pine Nuts, Spring Onion, Chilli And Honey Dressing

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## PAN-SEARED HAKE FILLET

Fennel, Pancetta, Samphire, Garlic Velouté & Crispy Ratte Potatoes

## FORGANS DUCK SHEPHERD'S PIE

Slow-Cooked Confit Duck And Lentils, Topped With Creamy Mashed Potato,  
Served With Seasonal Greens & Thyme Jus

## 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.

## PICANHA 8 OZ RUMP STEAK +£6 SUPP

Served With Roast Cherry Vine Tomato, Field Mushrooms, Crunchy Chips & Dressed Watercress

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## CHOCOLATE & PISTACHIO MOUSSE (V)

Chocolate Mousse And Pistachio Crumb

## HOMEMADE STICKY TOFFEE PUDDING (V) (GF AVAILABLE)

Rich Toffee Sponge, Vanilla Ice Cream

## ARTISAN CHEESE BOARD

Selection Of Scottish Cheeses, Grapes, Celery, Charcoal Crackers & Plum & Apple Chutney

## SCOTTISH CRANACHAN SUNDAE (VG AVAILABLE)

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

(V) VEGETARIAN (VG) VEGAN