

# SUNDAY LUNCH MENU

## STARTERS

Velouté  
*Cauliflower – almonds – croutons – rapeseed*

Duck Doughnut  
*Duck liver – seeded – onion jam*

Scottish salmon  
*cured – beetroot – caviar*

Goat's Cheese Doughnut  
*Seeded – onion jam*

Haggis  
*picked neeps – tatties – whisky sauce*

Scallops  
*hand dived – fennel –  
bouillabaisse £10 Supplement*

## MAINS

Sirloin  
*Slow roast – caramelised onion – parsnip puree*

Pie of the week  
*Red wine jus*

Grilled Cod  
*Sauce vierge*

BBQ Aubergine  
*Baba ghanoush – chicory*

served with family style bowls of  
all of the below

*Roast and mash tatties  
Maple glazed carrots  
Cauliflower and broccoli cheese*

## DESSERTS

Brûlée

*Apple – Calvados – apple biscuit*

Whisky Dumpling

*Cloutie McToot – whisky custard – frozen berries*

Sticky Toffee Pudding

*Butterscotch sauce – clotted cream ice cream*

Cheese

*Scottish selection – chutney – chilled grapes – oatcakes*

£9 Supplement

£28.00 TWO courses / £34.00 THREE courses

## WINE FLIGHT

£25 per person

All glasses are 125ml

Starter / Ant Moore Signature Series, Marlborough Sauvignon Blanc

Main Course / Bordeaux Supérieur, Château des Antonins

Dessert / Château Bastor Lamontagne

# EOLAS

*Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.*

*We cannot guarantee that any food or beverage item sold is free from traces of allergens.*

*Please note, a discretionary 10% service charge is added to all bills.*