

# SUNDAY LUNCH MENU

## STARTERS

Soup

*Pumpkin – pakora - coconut*

Risotto

*Cep – Parmesan – truffle tuille*

Haggis

*Neeps – tatties – whisky sauce*

Tart

*Goats cheese – beetroot - horseradish*

## MAINS

Scotch Beef

*Slow roast scotch beef – duck fat roasties  
Yorkshire pudding - cauliflower cheese - red wine gravy*

Grilled Scottish Salmon

*Fennel fondue – bouillabaisse sauce*

Braised Lamb Shoulder

*Hispi cabbage – creamed potatoes*

Pithivier

*Butternut squash – celeriac – piccalilli*

DESSERTS

Chocolate Bread & Butter Pudding  
*Raspberry sorbet*

Agnese's Tiramisu

Bruleé  
*Pedro Ximenez - shortbread*

Sticky Toffee Pudding  
*Butterscotch – clotted cream ice cream*

£ 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, New Zealand

Main Course / Bordeaux Supérieur, Château des Antonins, France

Dessert / Lions de Suduiraut Sauternes, France

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.*