

SUNDAY LUNCH MENU

STARTERS

Velouté
Pumpkin – spicy pakora

Risotto
Wild mushroom – Parmesan – truffle

Haggis
Neeps – tatties torte – whisky sauce

Smoked Scottish Salmon
Caviar – blinis

MAINS

Scotch Beef
Roast scotch beef – roast potatoes
Yorkshire pudding – glazed vegetables – red wine gravy

Grilled Scottish Salmon
Fennel fondue – bouillabaisse sauce

Corn Fed Chicken Breast
Cabbage and bacon – crispy potatoes

Butternut Wellington
Skirlie – celeriac

DESSERTS

Bread & Butter Pudding
Apple compote – vanilla ice cream

Affogato

Bruléé
Pedro Ximenez – shortbread

Sticky Toffee Pudding
Miso butterscotch

£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.*