

SUNDAY LUNCH MENU

STARTERS

French Onion Soup
Cheese croutons

Risotto
Wild mushroom – cep puree – Parmesan

Haggis
Neeps – tatties – whisky sauce

Pate
Chicken and duck liver – port jelly – oatcakes

MAINS

Slow Roast Scotch Beef

Roast Chicken
Lemon – thyme

Salt Baked Miso Celeriac

All served with
*Roast potatoes – roast garlic mash – glazed root vegetables –
red wine gravy – Yorkshire pudding*

DESSERTS

Bread & Butter Pudding
Apple compote

Agnese's Tiramisu

Bruléé
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 / Monvin, Pinot Grigio, Puglia, Italy, 2023

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.*