

MENU 1

Soup of the day

Deliciously fresh – chef's homemade soup of the day, served with crusty bread

Smoked haddock fishcake

With a spring onion cream

Caprese salad (V)

Slices of buffalo mozzarella cheese and tomato with basil and pesto drizzle

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Golden fried scampi

Deep fried breaded scampi tails with chips and garden peas

Farfalle (V)

With goats cheese, roasted butternut squash, baby spinach and chilli oil

Moroccan spiced chicken

Olive mash and sweet chilli, pepper and onion salsa

Coconut bread and butter pudding

Crème brulee

Selection of ice creams

2 course £18.95 PER PERSON

3 course £24.95 PER PERSON

A discretionary 10% service charge will apply to parties of 10 or more

MENU 2

Haggis and Black Pudding Fritters

Haggis and Stornoway black pudding in crispy batter with a Glenmorangie cream sauce

Malaysian chicken satay

Skewered chicken breast with peanut chilli sauce

Classic Caesar Salad (V)

With crisp baby gem lettuce, croutons, Parmesan cheese, house caesar dressing and black pepper

Crab Cakes

with lime mayonnaise dressing

Kedgerree with Smoked Haddock

Smoked haddock and rice flavoured with Indian spices

Gammon with Pineapple salsa

Grilled gammon steak with spiced salsa, new potatoes and salad leaves

Roast Chicken with lemon and bacon

Served with herb mash and seasonal vegetables

Aromatic vegetarian stir fry (V)

With schezuan & honey sauce with pak choy, broccoli, sybees, baby corn, red chillies and mange tout

Crème brulee

Doughnuts filled with apple filling and chocolate sauce

Selection of Ice Creams

Freshly brewed tea or coffee

2 course £21.95 PER PERSON

3 course £27.95 PER PERSON

A discretionary 10% service charge will apply to parties of 10 or more

MENU 3

Smoked Salmon Patè

Smoked salmon bound with cream cheese, lemon and chives served with crisp leaves and oatcakes

Pork Terrine

With apricots and pistachios

Classic Waldorf salad (V)

Toasted walnuts, celery, grapes and red apple bound in natural yoghurt

Seafood Chowder

Rich creamy chowder with crayfish, crab, mussels and squid

Chicken Rob Roy

Breast of chicken filled with haggis, served with a Glenmorangie cream sauce and mashed potatoes

Fillet of beef stroganoff

With mushrooms and crème fraiche, served with braised rice

Pan fried pork loin with black pudding

With an apple compote and mashed potatoes

Pea Risotto (V)

With basil and freshly grated Parmesan

Scottish and International Cheese

Served with quince jelly, grapes, savoury biscuits and chutney

Doughnuts filled with apple filling and chocolate sauce

Strawberry tart with clotted cream

Freshly brewed tea or coffee

2 course £23.95 PER PERSON

3 course £29.95 PER PERSON

A discretionary 10% service charge will apply to parties of 10 or more