

## STARTERS

Soup of the day, artisan sourdough\* (vegan) & butter (v)  
Home cured sea trout, radish, herby rocket salad, lemon dressing  
Chicken liver parfait, red onion & chipotle chutney, melba toast  
Confit courgette, orange & fennel salad, toasted pumpkin seeds (vegan)

## MAINS

Ox & morcilla chilli, coriander rice, sour cream  
Confit duck leg, smoked ham & butterbean cassoulet,  
tenderstem broccoli, chive crumb  
Chargrilled teriyaki sweet potato, sesame & chilli quinoa,  
corn & coconut velouté (vegan)  
Cullen Skink, grilled smoked haddock fillet, garlic bread

***All mains served with roast potatoes & seasonal veg for the table*** (vegan)

## DESSERTS

Warm apricot drizzle cake, apricot jam, pistachio whipped cream  
Dark chocolate truffle torte, raspberry coulis, frozen raspberries (vegan)  
Selection of Iain Mellis cheeses, chutney, grapes, wheat wafers\*  
Rocky road with peanut butter & strawberry jam ice cream

\*All dishes naturally gluten free (bread/wafers substituted for gf)

This menu may be subject to seasonal and supplier changes at short notice  
Pre-orders are required for parties of 8 or more, at least one week in advance