

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