

# Winter Scottish Menu

Lunch: 2 Course £22.95 p.p. and 3 Course £29.95 p.p.

Dinner: 2 Course £26.95 p.p. and 3 Course £32.95 p.p.

Sparkling Wine on Arrival (£6.95 Supplement)

## Appetisers

Cock a Leekie Soup  
a traditional Scottish chicken, leek & carrot soup (GF)

Vegan Mozzarella, Confit Tomato & Mixed Seed Salad (GF)(vegan)

Hot Smoked Salmon with Homemade Picalilli Salad (GF)

## Mains

Braised Rolled Pork Belly  
With Slow Cooked Split Yellow Peas  
and Tenderstem Broccoli (GF)

Pan Fried Fillet of Salmon with Pak Choi, Chilli, Ginger,  
and Sweet Potato in a Miso Broth (GF)

Chick Pea, Vegetable & Coconut Curry  
With Mushroom Quinoa Flat Breads (V)(vegan)

## Desserts

Warm Chocolate & Almon Brownie with  
Chocolate Ice Cream

Charred Pineapple & Watermelon with  
Vegan Coconut Ice Cream (V)(vegan)

Cranachan  
a Traditional Scottish Dessert of Raspberries,  
Whisky Flavoured Whipped Cream and Oatmeal  
served with a Chocolate Spoon

Selection of Artisan Cheeses from Ian Mellis served  
with Grapes, Apple & Thyme Jelly Chutney  
and Scottish Oatcakes (£3.50 Supplement)