



## Set Menu

### Starters

Red Lentil and Ham Velouté, Crispy Croutons

Poached Hand Rolled Scallop Raviolo, Shellfish Sauce, Sea Herbs

House Smoked Duck Breast, Salt Baked Heritage Beetroot, Pickled Walnuts

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### Main Courses

Braised Venison Haunch, Bone Marrow Crust, Pomme Mousseline  
Parsley Root Purée, Game Sauce

Scottish Seafood Chowder, Confit Potatoes, Samphire, Creamy Seafood  
Sauce

Gruyere Glazed Herb Crêpes, Creamy Garlic Wild Mushroom and Baby  
Spinach Ragout, Fresh Black Truffle

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### Desserts

Selection of Homemade Ice Cream and Sorbets

Caramelised Pain Perdu, Poached Prunes, Fresh Vanilla Custard

Crispy Mont D'Or Croquette, Chicory Jam, Celery and Endive Salad

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Dinner £42.00 per person

### **WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE**

Local Fish, Coast & Glen Fishmongers

Scottish Game, Braehead Foods

Seasonal Fruit and Vegetables, Wellocks Food Service

**Service charge is not applied to your final bill. Any gratuity is at the discretion of our guest'  
Allergy information on all food dishes and any beverages/wine by the glass is available on request**