

Set Menu

Starters

Free Range Chicken and Vegetable Broth

Sauteed Scottish Lamb Sweetbreads, Baby Capers,
Soused Wild Mushrooms, Brown Butter Sauce

Roscoff Salad

Main Courses

12 Hour Braised Brisket of Scotch Beef, Hazelnut Pomme Puree,
Roast Local Root Vegetables, Red Wine Jus

Seared Fillet of Scrabster Sea Bream, Curried Pearl Barley,
Etuvee of Leeks and Golden Raisins, Lemongrass and Ginger Veloute

Roast Pumpkin, Local Pear and Spinach Open Lasagne,
Goats Cheese and Pumpkin Seed Dressing

Desserts

Selection of Homemade Ice Cream and Sorbets

Clotted Cream Rice Pudding,
Agen Prunes, Vanilla Bean Ice Cream

Lanarkshire Blue Cheese Mousse, Ruby Port Wine Poached Pear,
Savoury Granola, Aged Parmesan Sable

Lunch: £35.00 per person
Dinner: £37.50 per person

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

Fish, Duncan Fraser Fishmongers, Inverness
Fruit and Vegetables, Williamson's food service, Inverness
Free Range Poultry, St Brides Farm, Strathaven
Game, Braehead Foods