**Logo, company name

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***Sample 1***

ENTREÉ

Chef’s Homemade Soup of the day  
granary bread and farm butter

Homemade Fishcake  
lilliput capers | lime pickled fennel | herb salad

Chicken Liver Parfait

home smoked chicken |shallot chutney | candies hazelnuts | toasted brioche

MAIN

Slow Roast Pork Belly

braised lentils | chorizo | new potatoes | tenderstem broccoli

Pan Fried Scottish Salmon  
potted prawn butter | crushed new potatoes |

broccoli puree | tenderstem broccoli

Mediterranean Vegetable Lasagne

garlic bread | garden salad V

APRÉS

Salted Caramel Profiteroles

chocolate sauce | vanilla ice cream | honeycomb

Eton Mess

marinated strawberries | vanilla cream | crushed meringue

Scottish Cheese Selection

poacher’s pickle | quince | crackers | grapes

Tea or Coffee

*2 Courses £27 / 3 courses £32*

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***Sample 2***

ENTREÉ

Chef’s Homemade Soup of the day  
granary bread and farm butter

Ham Hock Terrine   
poachers pickle | oatcakes | herb salad

Prawn and Smoked Salmon Salad

marie rose sauce | gem lettuce | vine tomatoes | bread and butter

MAIN

Roast Corn Fed Chicken Breast

Charred corn salsa | cauliflower puree | roast new potatoes |

red wine gravy | steamed greens

Pan Fried Fillet of Sea Bass

chorizo butter | champ potatoes | roast Mediterranean vegetables

Roast Tomato and Red Pepper Risotto   
crispy basil | vegetarian parmesan

APRÉS

Sticky Toffee Pudding

toffee sauce | vanilla ice cream | honeycomb

Raspberry Posset

marinated berries | raspberry sorbet |

chocolate Cremeux | choc chip cookie

Scottish Cheese Selection

poacher’s pickle | quince | crackers | grapes

Tea or Coffee

*2 courses £29 / 3 courses £35*

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***Sample 3***

ENTREÉ

Chef’s Homemade Soup of the day  
granary bread and farm butter

Crispy Fried Pork Belly

mango salsa | Korean BBQ sauce | herb salad

Dark Sky Gin Cured Salmon  
 beetroot salad, fennel and horseradish remoulade |

juniper granola

MAIN

Roast Lamb Rump  
confit potatoes | lamb fat carrot | spring greens |

pickled blueberries | port jus

Pan Fried Fillet of Hake

brown butter | capers | new potatoes | broccoli | chicory

Roast Celeriac and Wild Mushroom Wellington

roast garlic mashed potatoes | seasonal vegetables |

caramelised onion gravy

APRÉS

Dark Chocolate Tart

citrus salad | toffee ice cream | candied cocoa nibs

Pavlova

caramelised pineapple | passionfruit curd | mango sorbet | vanilla ice cream

Scottish Cheese Selection

poacher’s pickle | quince | crackers | grapes

Tea and coffee

*2 courses £32 / 3 courses £37*

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