

STARTER

Baby Onion Tart Tatin

Haggis Sausage & Turnip Puree

Pumpkin Veloute **(GF)**

MAINS

Braised Belly of Pork **(GF)**

Baked Pave of Salmon

Goats Cheese Ravioli

DESSERT

Coffee & Date Pudding

Warm Poached Fruits **(GF/VG)**

Profiteroles, Pistachio Ice Cream

2 Course Lunch £17

3 Course Lunch £20

MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergens before you order

experience the art of
contemporary cuisine