



Starters

Duck Liver Tart with Apple Purée, Baby Leaf Salad and Dressing

Rabbit, Mushroom & Tarragon Ravioli with Charred Asparagus and Madeira Sauce

Gazpacho Soup with Garlic Croutons

Mains

Tamarind-Glazed Poussin with Apple & Onion Purée, Savoy Cabbage and Sweet Potato Fondant

Pan-Fried Monkfish with Herbed Gnocchi, Pickled Yellow Peppers, Black Olives and Mussels

Butternut Squash & Pea Risotto with Toasted Corn Kernels

Desserts

Praline Mousse with Coffee Bean Sauce and Honeycomb Ice Cream

Warm Pear & Banana Clafoutis with Crème Anglaise and Apple Yoghurt Ice Cream

Selection of Scottish Cheeses with Oatcakes

£22.00 per person for 3 courses

£18.00 per person for 2 courses



MENU SUBJECT TO CHANGE AND AVAILABILITY

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



Winner of Restaurant Experience of the Year

