

**TO START**

Soup of the Day with Hand Baked Bread

Haggis Truffles with Pomme Puree and Light Whisky Cream

Gin Cured Salmon with a Horseradish Crème Fraiche & Ciabatta Bread

Ham Hock & Pea Terrine, Port & Red Onion Jam, Oatcakes

Warm Goats Cheese & Glazed Beetroot Salad

Gratinated Wild Mushroom Ragout with Parmesan Crisp

**TO FOLLOW**

Slow Cooked Beef Shin, Chateau Potato, Butternut Squash Puree

Honeyed Parsnip Red, Wine Jus

Pan Fried Breast Of Chicken with Chorizo Risotto and Red Pepper Essence

Fillet of Seabass with Crushed New Potato, Pea & White Wine Cream

Roast Butternut Squash with Green Pesto Cream Tagliatelle

Roasted Peppers filled with a Spicy Cous Cous on a Tomato Coulis

**TO FINISH**

Sticky Toffee Pudding, Vanilla Pod Ice Cream & Butterscotch Sauce

Whisky & Orange Bread Pudding, Orange & Ginger Syrup, Ice Cream

Lemon Tart with Blackcurrant Sorbet

Rich Chocolate and Raspberry Torte with Raspberry Sorbet

Cambus O May Artisan Cheese Slate with Oatcakes

For advice or requests regarding allergens and dietary requirements, please speak to a member of our

team who will be able to guide you through all of our dishes.