



Lunch Menu

Starters

Fresh Market Vegetable Soup of the Day (PB, gf option) **£7:50**
Served with homemade bread

Gnoccho (PB, V) **£9.95**
Black Garlic Gnoccho, Cauliflower, Pistachio & Semi Dried Grapes

Melon (gf) **£9.95**
Montage of Melon, Parma Ham, Feta & Passionfruit Dressing

Classic Smoked Salmon (gf option) **£12.50**
with Capers, Shallot & Parsley, Preserved Lemon Mayo, Brown Bread & Butter

Risotto (gf) **or Pasta** **Large £13.95 /Small £9.95**

Sweet Cured Bacon, Beetroot & Thyme

or Tomato & Basil, Garden Peas (PB, V)

Homemade Tarts

Smoked Salmon & Chive Tart (gf option) **£13.75**

Cauliflower, Pistachio & Feta Tart (gf option) **£13.75**

Tarts served with Dressed Market Leaves & Couscous

Mains

Venison Pie **£16.95**
Venison Pie with Grain Mustard Mash, Buttered Vegetables

Bouillabaisse (gf) **£18.50**
Broth of Seasonal Seafood, Roasted Fennel, Verbena Herb Potatoes, Saffron Aioli

Cornfed Chicken **£18.95**
Pan-fried Supreme of Cornfed Chicken. Chorizo Duchess, Succotash Fritter, Wilted Goosefoot Spinach, Sweet Drop Red Pepper Reduction

Goats Cheese (V) **£16.25**
Goats Cheese & Artichoke Crespellini, Market Garden Salad, Roasted Garlic, Olive & Caper Dressing

Desserts

@ £8.95

Lemon Tart
Lemon Tart, Fresh Raspberries, Brandy Snap &
Lemon Balm Ice Cream

Date & Butterscotch (gf option)
Butterscotch Panna Cotta, Butterscotch,
Caramelised Date, Date Sponge

Scottish Strawberries (V. PB option)
Macerated Strawberries, Clotted Cream
Mousse, Bourbon Sorbet

Duo of Scottish Cheese & Crackers
Choice of Morangie Brie, Isle of Mull Cheddar,
Black Crowdie or Strathdon Blue

Discretionary 10% Service Charge automatically applied to a table of 5 or more