



# Mothers Day

## MENU

TWO COURSES - £25 THREE COURSES - £27.50

### STARTER

**Vine Tomato, Red Lentil & Oregano Soup**

with ciabatta croutons

**Chicken Liver Parfait**

wrapped in prosciutto ham, sweet red onion & mustard seed chutney and Arran oatcakes

**Barony Oak Smoked Scottish Salmon**

with a salad of green beans & new potatoes, white truffle & Dijon emulsion

**Honey Whipped Goats Cheese**

with compressed watermelon asparagus spears, baby leaf salad and red wine syrup

### MAINS

**Duo of Salmon & Sole**

creamed potatoes, wilted spring greens, smoked Applewood cheese, white wine chive cream

**Roast Scottish Beef**

with Yorkshire pudding, rich Madeira jus, roasted root vegetable & fondant potato

**Pumpkin & Sage Ravioli**

in a light cream sauce, Parmesan shavings, peashoots & basil oil

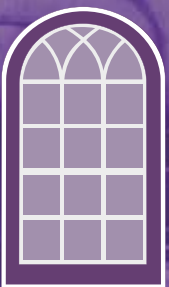
**Garlic, Lemon & Thyme Half Roast Chicken**

with bread sauce, apricot stuffing, pigs in blankets & red wine gravy

**V - Vegetarian VG - Vegan DF - Dairy Free G - Gluten Free**

Additional items on our menu are available as Gluten Free  
Please ask your server for more information.

**Please ensure you inform us of any allergies or intolerances before ordering. Not all ingredients may be listed on the menu.**





## WHY NOT ADD A BOTTLE

**House Wines**

from £20

**Sparkling Wines & Champagne**

from £30

## ADD A SIDE

<b>Hand-cut chips</b>	+ £4.50
<b>Mashed potato</b>	+ £4.50
<b>Seasonal vegetable medley</b>	+ £4.50
<b>Battered onion rings</b>	+ £4.50
<b>Roquette, red onion &amp; tomato salad</b>	+ £4.50
<b>Sweet potato fries</b>	+ £4.50
<b>Parmesan fries</b>	+ £4.50
<b>Cajun fries</b>	+ £4.50

## DESSERTS

### **Vanilla Crème Brûlée**

with lemon mirangue & fresh raspberry compote

### **Chocolate & Salted Caramel Torte**

with crushed honeycomb & chocolate sauce

### **Sticky Toffee Pudding**

with butterscotch sauce salted caramel ice cream

### **Trio of Scottish Cheeses for One or Two**

Arran oatcakes, grapes, Quince jelly

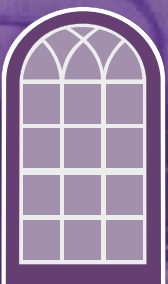
## TEA & COFFEE

We have a wide selection of teas & coffees available including coffee liquers. Please ask your server for more information.

**V - Vegetarian   VG - Vegan   DF - Dairy Free   G - Gluten Free**

Additional items on our menu are available as Gluten Free  
Please ask your server for more information.

**Please ensure you inform us of any allergies or intolerances  
before ordering. Not all ingredients may be listed on the menu.**





# Mothers Day

## MENU

### STARTER

#### **Vine Tomato, Red Lentil & Oregano Soup**

with ciabatta croutons

#### **Chicken Liver Parfait**

wrapped in Prosciutto ham, sweet red onion & mustard seed chutney and Arran oatcakes

#### **Barony Oak Smoked Scottish Salmon**

with a salad of green beans & new potatoes, white truffle & Dijon emulsion

#### **Honey Whipped Goats Cheese**

with compressed watermelon asparagus spears, baby leaf salad and red wine syrup

### MAINS

#### **Duo of Salmon & Sole**

creamed potatoes, wilted spring greens, smoked Applewood cheese, white wine chive cream

#### **Roast Scottish Beef**

with Yorkshire pudding, rich Madeira jus, roasted root vegetable & fondant potato

#### **Pumpkin & Sage Ravioli**

in a light cream sauce, Parmesan shavings, peashoots & basil oil

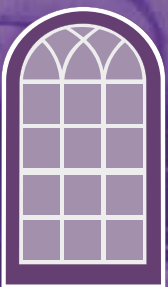
#### **Garlic, Lemon & Thyme Half Roast Chicken**

with bread sauce, apricot stuffing, pigs in blankets & red wine gravy

**V - Vegetarian   VG - Vegan   DF - Dairy Free   G - Gluten Free**

Additional items on our menu are available as Gluten Free  
Please ask your server for more information.

**Please ensure you inform us of any allergies or intolerances  
before ordering. Not all ingredients may be listed on the menu.**





## WHY NOT ADD A BOTTLE

**House Wines**

from £20

**Sparkling Wines & Champagne**

from £30

## ADD A SIDE

<b>Hand-cut chips</b>	+ £4.50
<b>Mashed potato</b>	+ £4.50
<b>Seasonal vegetable medley</b>	+ £4.50
<b>Battered onion rings</b>	+ £4.50
<b>Roquette, red onion &amp; tomato salad</b>	+ £4.50
<b>Sweet potato fries</b>	+ £4.50
<b>Parmesan fries</b>	+ £4.50
<b>Cajun fries</b>	+ £4.50

## DESSERTS

### **Vanilla Crème Brûlée**

with lemon mirangue & fresh raspberry compote

### **Chocolate & Salted Caramel Torte**

with crushed honeycomb & chocolate sauce

### **Sticky Toffee Pudding**

with butterscotch sauce salted caramel ice cream

### **Trio of Scottish Cheeses for One or Two**

Arran oatcakes, grapes, Quince jelly

## TEA & COFFEE

We have a wide selection of teas & coffees available including coffee liquers. Please ask your server for more information.

**V - Vegetarian   VG - Vegan   DF - Dairy Free   G - Gluten Free**

Additional items on our menu are available as Gluten Free  
Please ask your server for more information.

**Please ensure you inform us of any allergies or intolerances  
before ordering. Not all ingredients may be listed on the menu.**

