

❖ STARTER ❖

baked camembert

with grilled figs, truffle honey, candied walnuts, rustic sourdough and homemade onion compot

walnut & carrot top pesto

with pumpkin seeds, puffed rice, quinoa and cumin crackers

chicken liver pate

with fig chutney, brioche melba toast and cumberland gel

❖ MAIN ❖

16oz scottish ribeye

on the bone, served on a hot rock lava stone with buttered steamed greens, truffled mashed potato, posh mac and cheese and a peppercorn sauce

roasted harissa cauliflower

spiced whole cauliflower with apricot, mint, almond and pomegranate cous cous, steamed greens and roast potatoes

sharer board of cured meats

scottish cheeses, gordal olives, stuffed chillis, rustic sourdough, grilled peppers and aged balsamic vinegar

❖ DESSERT ❖

banana spring rolls

coconut caramel sauce, vanilla ice cream, crispy caramel & toasted coconut

scottish cheeseboard

featuring 5 signature cheeses from Ian Mellis Cheesemongers, quince jelly, chutney, oatcakes and honey figs

sticky toffee and ginger pudding

homemade butterscotch sauce, vanilla ice cream, sesame seed tuille House schnapps to finish