





## GROUP DINING MENU

### STARTERS

Alpine Croquettes

*Prosciutto and Lanark blue cheese*

King Prawns

*Chorizo ragout, torched lime (GF)*

Tarte Tatin

*Roasted red onion, feta, rocket & walnut salad (VG)*

Burrata Pugliese

*Heirloom tomato, wild garlic pesto, spiced nuts (V)*

### MAINS

Braised Pork Belly

*Charred cabbage, baby apples (GF)*

Scottish Venison Ragù

*Crispy onions, parmesan crisp*

Autumn Risotto

*Pumpkin, sage, orange, feta, pumpkin seeds (VG, GF)*

Chicken Schnitzel

*Truffle mash, crispy prosciutto*

Seafood Linguine

*King prawns, mussels, chorizo*

### STEAK ON STONE

*Presented on a 400 °c Lava stone for you to cook as you like at the table*

Served with seasonal greens and choice of sauce (GF)  
*whisky, peppercorn, blue cheese*

227g Scottish Sirloin **£9 SURCHARGE** | 227g Scottish Venison Haunch **£7 SURCHARGE** | 227g Scottish Flat Iron **£7 SURCHARGE**

### SIDES

Add sides to any main for **£5**, choose from:

Sprouting broccoli & almonds (V, GF) | Rosemary & garlic Hasselback potatoes (V, GF) | Tomato & basil salad, balsamic (VG, GF) |  
Heritage carrots, crispy kale, spiced nuts (VG) | Salt & rosemary fries (V, GF) | Truffle & parmesan fries (V, GF)

### DESSERTS

Raspberry Torte

*Chantilly coconut cream, raspberry sorbet & raspberry gel (VG, GF)*

Clementine Tart

*Caramelised macadamia nuts, Italian meringue (GF)*

Sticky Toffee Pudding (V)

*Butterscotch sauce, caramelised macadamia nuts*

Ultimate Ice Cream (GF)

*Isle of Skye sea salt & caramel ice cream, salted caramel, caramelised nuts*