

Group Set Menu

Starters

Soup

Homemade bread, herb extra virgin olive oil. Ask your waiter for today's soup. (V) (NGCI)

Haggis Fritters

Our own haggis recipe, banana chutney, chives, sour cream. (V)

Shortcrust Tart

Delaforce white port caramelised onion, Millbrook Dairy Company mature cheddar, milk curd, mixed leaves, pickled radish.

Homemade hummus

With tomato chutney and homemade bread. V (NGCI)

Mains

Beetroot and Thyme Risotto

Butterbean, Millbrook Dairy Company mature cheddar, ricotta, tamari roasted walnuts, herb oil. (V) NGCI

Haggis

Baby potatoes, braised neeps, whisky and onion gravy. V NGCI

Udon Noodles

Specialty organic wheat noodles, stir-fry vegetables, edamame beans, fresh ginger, garlic, chilli, spices, black sesame, tomato, signature smoked tofu. V

Double Baked Pudding

Jerusalem Artichoke, Isle of Kintyre smoked cheese, polenta basil chips, beetroot velouté, maple parsnip. NGCI

Desserts

Shortcake Pastry Tart

Baked crème fraîche, plum, tonka bean, chocolate ice cream.

Aged Rum Pannacotta

Orange infused Angostura aged rum, citrus honey, baked pear, meringue. NGCI

Apple Sticky Toffee Pudding

Butterscotch sauce, candied pecans, apple, cinnamon and Calvados ice cream. V

Earl Grey Pudding

Mango and lime compote, lemon shortbread, coconut and rum sorbet. V (NGCI)

Homemade ice cream (NGCI)

Select 3 scoops:

- Chocolate
- Vanilla
- Raspberry
- Ginger and lime
- Apple, cinnamon, calvados V
- Pineapple sorbet V
- Coconut and rum sorbet V
- Beetroot, coconut and whisky ice cream V
- Blackberry and rosemary sorbet V

NGCI- Non gluten containing ingredients

(NGCI)- Non gluten containing ingredients on request

V- Vegan

(V) – Vegan on request

2 courses £25.50, 3 courses £33.00