

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, sour cream with chives. (V)

Shortcrust Tart

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

Homemade hummus

With tomato chutney and homemade bread. V (NGCI)

Mains

Asparagus and Courgette Risotto

Butterbean, cream of courgette and basil, Dairy Company mature cheddar, ricotta, pinenuts, herb oil. (V) NGCI

Haggis

Baby potatoes, braised neeps, whisky, onion gravy, and tenderstem broccoli. 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

Pea, mint, and Isle of Kintyre smoked cheese, polenta basil chips, carrot velouté, grilled courgette. NGCI

Desserts

Shortcake Pastry Tart

Baked mascarpone, rhubarb, ginger, chocolate ice cream.

Vanilla Pannacotta

Scottish strawberries, basil, lime, meringue. NGCI

Apple Sticky Toffee Pudding

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

Mango Verrine

Pineapple and raspberry compote, lemon and coconut madeleine, rum and coconut sorbet V (NGCI)

Homemade ice cream (NGCI)

Select 3 scoops:

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

NGCI- Non gluten containing ingredients
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V- Vegan

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2 courses £26.50, 3 courses £34.00