

Sample Dinner Menu

To Start

Chefs Homemade Soup

Freshly prepared & finished with garden herbs & double cream

Warm Salad of Woodpigeon & Black Pudding

Beetroot & Port puree, pea shoots & William pear sorbet

Rillettes of Smoked Haddock & Horseradish

Finished with a sweet pickled cucumber salad & a Virage dressing

Blue Cheese & Vine Tomato Brulee

Baby leaf salad, plum tomato sorbet, salt & pepper crack Parmesan tuille

To Follow

Pressed Slow Cooked Pork Belly

Dauphinoise potatoes, swede fondant & braised red cabbage & peppercorn cream

Pan -Seared Fillet of Seabass

A pair of vegetable purees, crushed peas, lemon & dill fondant potato, green herbs, pesto dressing

Pan -Roasted Breast of Duckling

Truffled fondant potatoes, fine beans, grilled plums, sherry jus

Potato & Celeriac Rosti Stack

Layered with creamed spinach & roast pepper, curried lentils, celery & apple salad, coriander pesto

To End

Pudding of the day..... Please ask your waiter

Scottish dessert of the day.....Please ask your waiter

Ice-cream Sundae

With ice-cream, fruit compote and chantilly cream

Affogato

Shot of espresso, vanilla ice-cream and one of the following liqueur (Tia Maria ,Baileys, Amaretto) (Supp £3.50)

Cheese & Biscuits

Selection of cheeses & savoury biscuits, with celery sticks, grapes and red onion marmalade (Supp £3.00)

The Dinner Menu is Priced at 2~courses for £24.00 or 3~courses for £29.95 Per Person

Tea & Coffee available from £2.50

Food Allergies

Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies.

Please speak to a member of staff who may be able to help you to make a suitable choice