

Easter

• STARTERS

Scotch Broth

with Handcrafted Bread

Haggis Bon Bons

with Clapshot Puree, Peppercorn Sauce

Homemade Scotch Egg

with Rocket & Carrot Salad, Pesto

• MAINS

Herb-crusted Lamb Fillet

with Dauphinoise Potatoes, Tenderstem Broccoli & Creamy Mushroom & Garlic Sauce

Pan Seared Halibut

served with Green Beans, Pancetta & Parmesan Sauce

Mushroom Risotto

with Manchego Cheese Shavings & Homemade Chips

• DESSERT

Hot Chocolate Fondant

with Vanilla Ice-Cream & Hot Chocolate Sauce

Mille-Feuille

Sweet Pastry stacked with Strawberries and Cream

Tipsy Laird

Raspberry & Sherry Trifle

2 Courses £35.00

3 Courses £40.00

If you require any information regarding allergenic ingredients in our foods please ask a member of staff

An optional 10% Service Charge will be added to all accounts

