



Daily Menu

3 Course Lunch £37.00

3 Course Dinner £40.00

Roast Butternut Squash Veloute, Toasted Pumpkin Seeds, Sour Cream

Sautéed Chicken Livers with Grapes, Homemade Brioche

Grilled West Coast Red Mullet, Sauce Vierge, Garden Mache

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Seared Supreme of Guinea Fowl, Crosnes, Wild Mushrooms, Charred Baby Onion

Grilled North Atlantic Skate Wing, Chive Mash, Green Kale, Caper Beurre Noisette

Spinach and Mushroom Mousse, Roast Salsify, Garden Kale

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Pear and Calvados Bavaois, Poached Pear

Rum and Pineapple Baba, Pineapple Carpaccio, Golden Raisin Ice Cream

Selection of British & French Cheeses with Quince Jelly & Fruit Chutney

Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order.

All our dishes are served warm to enhance the delicate flavours of chefs cooking
Please advise us should you prefer your dish to be served hotter

Our Kitchen Brigade would like to pay credit to the suppliers for their fantastic local produce

Simon and Jackie McCreery at Yester Farm Dairies, Gifford - Dairy Produce

Mark Murphy, Midlothian - Vegetables

Andrew Duncan, Orkney - Scallops

Braehead Foods – Game

John Gilmore Butcher – Scotch Beef