

Starters

*Smoked Salmon Pate, site cured cucumber,
sourdough croute*

Chargrilled Peach with Parma Ham and Salsa Verde

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Mains

*New Season Belly of Lamb, Caramelised Carrot Puree,
Rosti Potato, Wilted Greens and a Provencal Jus*

*Poached Locally Landed Coley Fillet, Light Truffle Mash,
Parsley Saffron Butter Sauce*

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Desserts

*Pavlova with Poached Scottish Berries,
White Chocolate Shards*

Passion Fruit Panna Cotta with Mango Shortbread

2 courses £25 per person | **3 courses** £30 per person
Add a glass of Fizz for £4.95