Sunday Lunch

2 Courses £32 / 3 Courses £39

STARTERS

Heirloom Tomato Salad
Peach, almonds, basil

House Cured Trout
Pickled cucumbers, horseradish

Roast Chicken & Skirlie Terrine
Mustard radishes

Leek & Potato Soup
Scottish girolles mushrooms, chives

ROASTS

All served with yorkshire pudding, skirlie, roast potatoes, seasonal vegetables, gravy

Roast sirloin of Aberdeen Angus Beef - *Midhill of Seggat*

Roast loin of pork - *Mains of Blackford*

Roast half chicken

MAINS

Crown Prince Squash Rigatoni
Lemon, sage

Scottish Halibut
Mussels, gnocchi, sprouting broccoli, cider cream sauce

SIDES

Chunky chips | Fries | Sweet potato fries | Red cabbage slaw | Green beans

All £6

SOMETHING SWEET

Lemon Meringue Tart
Raspberry sorbet

Dark Chocolate Parfait
Popcorn cocoa nib tuille

Vanilla Mousse
Cherry compote, white chocolate

Cheese Selection
Grapes, chutney, oatcakes

If you have any food allergens or intolerances,
please inform a member of staff about your requirements.
A discretionary service charge of 10% is applied to all bills.