

# Sunday Lunch Menu

2 courses £32 / 3 courses £39

## Starters

*British asparagus, poached Katy's Egg, wild garlic salsa verde*

*House cured smoked trout, pickled cucumbers, horseradish*

*Ham hock terrine, pickled vegetables, Wild Hearth Bakery toast*

*Partan bree, white crab meat, tarragon cream*

*Heritage beetroot, Charentais melon, crowdie*

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## Main Courses

### Roasts

*All served with Yorkshire pudding, roast potatoes, seasonal vegetables, gravy*

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

*Roast loin of pork - Mains of Blackford*

*Roast half chicken*

*Pearl barley risotto, onion, lemon thyme, endive*

*Scottish halibut, mussels, gnocchi, purple sprouting broccoli, cider cream sauce*

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## Puddings

*Milk chocolate mousse, cocoa nib tuile, cappuccino ice cream*

*Lemon parfait, meringue, cherry compote*

*Vanilla and caramel Millefeuille, salted caramel ice cream*

*Scottish cheese plate, four types, grapes, chutney, biscuits*

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## Sides

*Roasties*

*Green beans*

*Chargrilled hispi cabbage, wild garlic salsa verde*

*Chunky chips*

*Crushed neeps*

*Honey roasted carrots, parsnips*

*£6 each*

*If you have any food allergens or intolerances,  
please inform a member of staff about your requirements.*

