

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

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

Puddings

Dark chocolate tart, mango, passionfruit

Lemon parfait, meringue, cherry compote

Vanilla and caramel Millefeuille, salted caramel ice cream

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

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.*

