

SUNDAY LUNCH

Roast Sweetcorn Soup
Caramelised Onions, Homemade Chorizo

—

Local Leek & Chestnut Tart Fine, Local Langoustines
Goats Cheese Ice Cream, Baguette Veloute

—

Confit Heritage Tomato & Basil
*Smoked Burrata, Focaccia Croutons,
Sherry & Tomato Consomme Jelly*

—

32 Day Dry Aged Roast Ribeye of Highland Beef
Duck Fat Potatoes, Glazed Vegetables, Red Wine Jus

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Medley of Scottish Seafood, Apache New Potatoes
Sauerkraut, Light Bisque

—

Black Nero Rice & Preserved Lemon, Free Range Egg
Pickled Red Cabbage, Sauce Bois Boudran

Assiette of House Desserts

—

Local and Continental Artisan Cheese Selection
Grapes and Celery, Homemade Oatcakes, Apple and Prune Chutney

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Selection of Homemade Ice Creams and Sorbets

*If you wish to indulge in both dessert & cheese an
additional supplement of £8.00 is applied*

£30 per Person

