

Restaurant  
Table D'hôte Menu  
£32.00

Classic Caesars Salad with Crispy Bacon

Hot Smoked Salmon, Lemon Curd, Celeriac and Curly Endive <sup>GF</sup>

Warmed Goats Cheese Salad, Baby Beetroot, Walnuts and Coarse Grain Mustard Dressing <sup>V</sup>

Butternut Squash Soup, Coconut Milk, Chilli and Ginger <sup>GF</sup>



250g Sirloin Steak Garni with Garlic Butter and Hand Cut Twice Cooked Chips <sup>GF</sup>

Corn Fed Chicken Suprême <sup>GF</sup>

wrapped in Parma Ham served on Garlic Mash with a Tomato and Basil Sauce finished with Cream

Grilled Fillet of Shetland Salmon with Chilli, Lime and Coriander Salsa <sup>GF</sup>

Confit Duck, Stornoway Black Pudding and Sweet Pickled Red Cabbage

Baked Red Pepper with Roasted Vegetables, Organic Cheese and Toasted Pine Kernels <sup>V,GF</sup>

— Chef's Selection of Vegetables and Potatoes —



Panna Cotta with Fresh Raspberries and Biscotti

Rich Belgian Pot au Chocolate with Vanilla Ice Cream <sup>V</sup>

Strawberry Meringue Glacé <sup>V</sup>

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-creams, Strawberry Sauce

French Brie, Organic Godminster Mature Cheddar and Kintyre Blue  
Caramelised Red Onion Chutney and Arran Oatcakes



Coffee and Mints

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.  
Full allergen information is available please ask.

Customers - When ordering please inform your server as to any dietary requirements  
in order that we can handle your individual requirements.

**gf** - Gluten Free: all fried food is cooked in a shared fryer.  
Some items not marked as GF can be adapted