

## TABLE D'HÔTE MENU

*Served Sunday to Friday 12 noon - 7pm, Saturday 12 noon - 3pm  
2 courses £13.50 (between 12 noon and 3pm only)  
3 courses £17.50*

### STARTERS

Today's Soup

Smoked Haddock & Leek Tart

*with aioli and rocket*

Goats Cheese Mousse

*with poached figs, elderflower syrup and oatcakes*

Chicken Liver Parfait

*with honey syrup, walnut crumb and toasted brioche*

### MAINS

Pan Seared West Coast Hake

*with creamed mash, pea purée, chargrilled gherkins and crispy capers*

Fish & Shellfish Bouillabaisse

*with rouille croutons*

Roast Breast of Free Range Chicken

*with sunblushed tomato & pancetta crushed potatoes,  
spinach cream and steamed tenderstem broccoli*

Wild Mushroom Risotto

*with crispy kale and truffle oil*

### SIDE ORDERS £4.00

*Rocket & Parmesan Salad*

*Dauphinoise Potatoes*

*Cauliflower & Cheese Gratin*

*Home Cut Chips*

### DESSERTS

Iced Honeycomb Parfait

*with caramelized orange and honeycomb pieces*

Double Chocolate Brownie

*with fudge sauce and chocolate ice cream*

Warm Cherry Clafoutis

*with passion fruit syrup and winter berries*

Selection Of Scottish Cheeses

*with celery, grapes and cranberry chutney*

Coffee and Petit Fours £4.25

*Food allergies and intolerances:*

*Before ordering, please speak to our staff about your requirements*

*A 12.5% discretionary service charge will be added to the total bill.*

*We regret that we are unable to accept payment by cheque.*

*As a courtesy to other diners please switch off mobile telephones.*

