

## TABLE D'HÔTE MENU

*Served Sunday to Friday 12 noon - 7pm, Saturday 12 noon - 3pm  
2 courses £18.50 (between 12 noon and 3pm only)  
3 courses £23.50*

### STARTERS

Today's Soup

Whiskey Cured Salmon Gravlax  
*with cucumber gel, pickled radish & apple, keta caviar*

Mull of Kintyre Cheddar & Spinach Arancini  
*with tomato sauce, basil oil and parmesan crisp*

Antipasti

*with olive, sunblushed tomatoes, artichoke and rocket*

### MAINS

Pan Seared North Sea Hake  
*with sauté potatoes, spring cabbage, chargrilled asparagus,  
beetroot & horseradish puree and pickled shallots*

Grilled Fillet of Red Mullet  
*with spring onion crushed potatoes, clam & wild garlic chowder,  
wild garlic oil and a bacon crumb*

Slow Braised Beef Shin  
*with horseradish mash, chanteney carrots, tenderstem broccoli  
and balsamic jus*

Pea, Broadbean & Sunblushed Tomato Tagliatelle  
*with truffle oil*

### SIDE ORDERS £4.00

*Rocket & Parmesan Salad  
Dauphinoise Potatoes  
Cauliflower & Cheese Gratin  
Home Cut Chips*

### DESSERTS

Mixed Berry Eton Mess  
Sticky Toffee Pudding  
*with vanilla ice cream and butterscotch sauce*

Chocolate & Almond Tart  
*with caramelised oranges and almond cream*

Selection of Scottish Cheese  
*with celery, chutney and grapes*

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.*

