

## TABLE D'HÔTE MENU

Served Sunday to Friday 12 noon - 7pm, Saturday 12 noon - 5pm  
2 courses £18.50 (between 12 noon and 3pm only)  
3 courses £23.50

### STARTERS

Today's Soup

Whisky Cured Scottish Salmon  
*beetroot ceviche, capers, dill*

Dear & Blue Cheese  
*chicory leaf, cashew nuts, red wine dressing*

Pressed Chicken & Ham Terrine  
*piccalilli, apple, radish*

### MAINS

Loch Fyne Salmon  
*braised fennel, beetroot, orange and hazelnut butter*

North Sea Fillet of Hake  
*cauliflower puree, braised rice, curry oil*

Breast of Free Range Chicken  
*truffle potato, wild mushroom, baby leeks, sherry sauce*

Roast Celeriac Fondant  
*wild mushroom, carrot, walnut & truffle*

### SIDE ORDERS £3.50

*Truffle Potatoes*

*Hand Cut Chips*

*Seasonal Green Vegetables*

*Goats Cheese & Beetroot Salad*

### DESSERTS

Coconut & Lime Tart  
*strawberry sorbet, vanilla Anglaise*

Iced Chocolate & Banana Parfait  
*fudge sauce, banana tuille biscuit*

Warm Lemon & Blueberry Sponge  
*raspberry coulis, vanilla ice cream*

Selection of Scottish Cheese  
*celery, chutney and grapes*

Coffee & 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.*

