

## 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

Smoked Salmon Rillette

*with finely spiced Norwegian prawn, gem lettuce and tomato dressing*

Crispy Free Range Hens Egg

*with Stornoway black pudding, wholegrain mustard mayonnaise and apple gel*

Smoked Mackerel

*with goats cheese, beetroot and orange salad*

### MAINS

Breaded Shetland Plaice

*with broad beans, samphire and warm tartare broth*

Roast Breast of Free Range Chicken

*with chicken liver parfait, carrots, peas and red wine reduction*

Fillet of North Sea Hake

*with sunblushed tomato, pancetta & creamed  
savoy cabbage and thyme fish sauce*

Roast Butternut Risotto

*with sage and wild mushrooms*

### SIDE ORDERS £4.00

*Rocket & Parmesan Salad*

*Dauphinoise Potatoes*

*Cauliflower & Cheese Gratin*

*Home Cut Chips*

### DESSERTS

White Chocolate Panna Cotta

*with honeycomb pieces and Perthshire strawberries*

Profiteroles

*with Chantilly cream, fudge sauce and vanilla tablet*

Iced Plum, Raspberry and Apple Parfait

*with plum syrup and praline crunch*

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.*

