

Easter Menu

Starters

Sea Bream

Pink Lady, Ayrshire Pork and Cider Jus

Crotin of Goats Cheese and Beetroot Salad

Red Wine Poached Pear, Truffled Honey, 12yo Balsamic

French Cassoulet Terrine

Thyme Brioche, Green Beans and Truffle Emulsion

Classic Lobster Bisque

Cognac Cream, Aioli, Parmesan and Croutons

Fresh Pea and Mint Risotto

Watercress, Hazelnut and Hen Egg

Chicken & Mushroom Tart

Turnip, Potato, Whisky

Mains

Fillet of Salmon

Orange & Fennel Tart, Red Pepper Beurre Blanc

36 Day Aged Roast Sirloin of Scotch Beef

Duck Fat Roast Potatoes, Yorkshire Pudding
Roasting Juices

Corn Fed Chicken

Stuffed with Wild Mushroom Brioche, Swiss Cheese Leek Croquette,
Mushroom Fricassee, Sherry Sauce

Buttered Asparagus and Spring Vegetable Pithivier

Walnut and Herb Pesto

Lamb and Mint Pie

Baby Potatoes, Mustard Cabbage, Mint Jus

Lochgreen Fish and Chips

Pomme Frites, Peas, Tartar Hollandaise

Dessert

Rhubard & Ginger Toffee Crumble
Gingerbread Ice Cream

Pina Colada Tart Tatin
Cardamon Anglaise, Coconut Ice Cream

Dark Chocolate and Passionfruit Fondant
Honeycomb Ice Cream

Selection of Continental Cheeses
Ask Waiting Staff for Details
May contain raw milk products
(£5.00 supplement)

Selection of Costley Gelato

Cranachan Ice Cream Sandwich
Honey, Whisky Oatmeal Biscuits

Cafetiere of Freshly Ground Coffee or Scottish Breakfast Tea,
Served with Homemade Petit Fours
Other types of coffees are available and will be charged accordingly

£29.95

For any dietary and allergen requirements please speak to a member of staff