



Happy Mother's Day

STARTERS

Vegetable Broth
crusty roll

Chicken Liver Pate
Arran onion chutney, toasted sourdough bread,
red chard

Heather Honey & Truffle Goats Cheese Mousse 
heirloom tomatoes, candied walnut crumb,
pear and beetroot salad

Shredded Chicken Satay Salad
curried peanuts, charred pineapple chunks

Parmesan Breadcrded Tiger Prawn Caesar Salad
herb croutons, soft boiled egg, bacon lardons

Duo of Melon  
seasonal berries, mango sorbet

MAINS

Roast Sirloin of Beef
Yorkshire pudding, red wine jus, roast potatoes,
glazed carrots and neeps

Chicken Stuffed with Tarragon Mousse
wild mushroom and petit pois gnocchi, peppered rocket

Smoked Haddock Gratin
creamed potatoes, braised leeks, tender stem broccoli,
parma ham crisp

Honey Glazed Roast Ham
roast potatoes, buttered greens, baked cauliflower cheese, red
wine jus

Pan Seared Fillets of Seabass
chorizo sauteed potatoes, charred asparagus, wilted spinach,
saffron mussel cream

Vegan Cottage Pie  
puy lentils braised with root vegetables, topped with cheese mash,
onion gravy, savoy cabbage, spinach

DESSERTS

Sticky Toffee Pudding
salted caramel sauce, honeycomb ice cream

Warm Chocolate Brownie
nutella sauce, tablet ice cream

Mix Berry Pavlova
chantilly cream, vanilla ice cream

Spiced Apple and Plum Crumble Tart
anglaise, vanilla ice cream

Strawberry Cheesecake
vanilla ice cream

Selection of Scottish Cheese
onion and beetroot chutney, truffle honey, spelt grain
wafer, Arran oaties

3 COURSES £37.95

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

 – VEGETARIAN  – VEGAN