



## 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 **V**  
heirloom tomatoes, candied walnut crumb,  
pear and beetroot salad

Shredded Chicken Satay Salad  
curried peanuts, charred pineapple chunks

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

Duo of Melon **V VE**  
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 **V VE**  
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 oats

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

**V** — VEGETARIAN **VE** — VEGAN