

# DINNER | SET MENU | £49 PER PERSON

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## STARTERS

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**Soup of The Day** *(v) (vg available)*  
Sourdough Bread, Butter

**Ham Hough & Black Pudding Salad**  
Goat's Cheese & Apple Dressing, Chicory

**Haggis & Cheddar Croquettes**  
Spicy Tomato Relish

**Cullen Skink**  
Smoked Haddock Chowder, Potato, Leek, Crusty Bread

**Roasted Aubergine** *(vg)*  
Vegan Feta Cheese, Beetroot, Cherry Tomato, Salsa Verde

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## MAINS

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**Roast Chicken Breast**  
Crispy Roasted Chicken, Crushed Potato, Sweetheart Cabbage,  
Creamy Lemon & Thyme Sauce

**Grilled Salmon Steak**  
Saag Aloo, Raita & Lime Pickle, Tender Steam Broccoli

**Roast Chateaubriand** *(+5 Supplement)*  
Pomme Purée, Port Jus, Tender Steam Broccoli,

**Warm Beetroot & Crispy Halloumi Salad** *(v) (vg available)*  
Chickpeas, Fresh Orange, Black Olives

**Spiced Duck Salad**  
Pickled Quail's Egg, Chilli & Coriander Slaw, Beansprouts, Pink Grapefruit,  
Soy & Sesame Dressing, Toasted Almonds

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## DESSERTS

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**Summer Berry Eton Mess** *(v)*  
Berries, Whipped Cream & Meringue

**Granachan Cheesecake** *(v)*  
Scottish Oats Granola, Raspberry & Whisky Cream

**Sticky Toffee Pudding** *(v)*  
Butterscotch Sauce, Arran Vanilla Ice Cream

**Belgian Chocolate Brownie** *(vg)*  
Cherry Sorbet, Chocolate Sauce, Berries

**Scottish Cheese Board** *(v)*  
Blue Murder, Arran Smoked Cheddar, Black Crowdie, Clava Brie,  
Quince, Fresh Fruit & Oaties