

LUNCH | SET MENU | £39 PER PERSON

STARTERS

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

MAINS

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 Team 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

DESSERTS

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