

Taste the season

APRIL/MAY

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat
Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

STARTER

Chicken and confit lemon pie

Grilled chicken breast, confit lemon, garlic, parsley, cooked in shortcrust pastry, seasonal green leaves

Duck hen egg (V)

Soft poached duck egg with hazelnut coating, Jerusalem artichoke brunoise

Pork belly

36 hours cooked pork belly with Lemon grass glaze and vegetables julienne

Spinach ballotine (V)

Quinoa, raisin and pine kernel wrapped in spinach leaves, acacia honey dressing

Salmon tartare

Fresh Scottish salmon, spring onion and passion fruit tartare, lemon and tarragon vinaigrette

MAIN

Skate wing

Poached skate wing, cabbage, onion and coriander salad, coconut and sesame seed dressing

Breast of chicken, spiced orange and carrot

Grilled breast of chicken, orange, lettuce and carrot flavoured with cumin, black olive and lemon

Scottish salmon

Oven baked salmon fillet coated with a mix of fresh herbs and a pink peppercorn, lime sauce

Navarin of lamb, spring vegetables

Slow cooked lamb neck with Chardonnay wine, carrot, onion, turnip, celery and thyme

Vegetable tagliatelle (V)

Spiralized vegetables medley, feta cheese, balsamic and pine kernel dressing

DESSERTS

Chocolate torte

Caramelised white chocolate torte with confit clementine

Lemon tart slice

Lemon tart, strawberry meringue topping, pouring cream

Panna cotta

Buttermilk panna cotta with poached rhubarb and thyme crumble

Banoffee parfait

Iced banoffee parfait with toffee sauce and banana crisps

Coconut verrine

Layers of coconut and chocolate mousse served with pineapple and lime



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MAY/JUNE

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STARTER

Mackerel rilette

Creamy mackerel and courgette rilette, horseradish sauce,
crispy poppy seed toast

Lettuce soup (V)

Lettuce and cottage cheese soup, roasted sesame seed croutons,
virgin olive oil, served warm

Seafood and vénéré rice

Mussel, squid, and cockle cooked with Chardonnay wine,
parsley and shallots, vénéré black rice, samphire cream

Roasted chestnut mushroom tartlet (V)

Roasted mushroom, shallots, grilled smoked haloumi on a crispy
puff pastry base, rocket salad

Chicken salad "Thai style"

Poached chicken breast, green leaves, Jersey Royals potato salad, chilli,
lemon grass, ginger, garlic and coriander dressing

MAIN

Seabass, fresh mint dressing

Grilled fillet of farmed seabass, white wine, shallots, salted lemon
and mint dressing

Rabbit thigh

Slowly cooked boneless rabbit thigh, sun dried tomato, black olive and capers

Hake

Poached filled of hake, onion, thyme and piquillo pepper coulis

Bavette steak "échalotte"

Grilled flank steak, pinot noir, parsley and shallot sauce

Vegetable and almond milk torte

Carrot, parsnip, spinach flavoured with almond milk and hazelnut
cooked in pastry. Seasonal green leaves

DESSERT

Rhubarb cheesecake

Bake cheesecake topped with crème fraiche and poached rhubarb

Mocha parfait

Iced coffee parfait with chocolate fudge

Brownie

Orange sauce, Bourbon vanilla ice cream

Salted caramel and chocolate tart

With praline crunch

Kiwi pavlova

Goey centred meringue and whipped cream

