



Sample Lunch Menu

Starters

Market Soup of the Day (PB, GF option)	£5.95
Served with homemade bread & butter	
Duck & Pistachio Terrine (GF)	£7.75
Spiced peach compote & dressed mixed leaves	
Pasta or Salad (V option)	Small or Large £10.95/£7.50
Smoked bacon, broccoli & almonds or Roasted butternut squash, goats cheese, wild garlic pesto	
Smoked Steelhead Trout (GF)	£8.75
With shallots, capers & preserved lemon mayonnaise	

Light Lunch

Salt Beef Sandwich	£9.95
Salt beef, piccalilli & cucumber	
Roasted Pepper Sandwich (V)	£7.95
Red pepper, apple & hummus on cumin sour dough, dressed salad & lightly salted crisp	
Smoked Salmon & Chive Tart	£9.25
Spinach & Wild Mushroom Tart(V)	£8.45
Both served with Niçoise salad (dressed cherry tomatoes, green beans, black olives, new potatoes, fresh parsley)	

Main Course

Venison & Heather Ale Pie	£12.75
Slow cooked venison & Fraoch ale, herbed mash, buttered seasonal vegetables	
Seared Hake	£13.50
Fillet of hake, crushed potato, garden peas, dill emulsion	
Moroccan Glazed Seitan (V)	£11.95
Chermoula spiced Seitan, rosti potato, sauté courgette & broad beans	

Desserts

@ £7.50

Summer Berry Vacherin	Orange & Dark Chocolate
Clotted cream mousse & blackcurrant coulis	Light chocolate ganache, caramelized orange
Pineapple Tarte Tatin	Duo of Scottish Cheese & Crackers
Rum & coconut sorbet	Choice of Morangie Brie, Isle of Mull Cheddar, Black Crowdie or Strathdon Blue

Pastries

Large Scones with Jam & Clotted Cream	£4.75
Plain or fruit	
Cake of The Day	£4.25

Discretionary 10% Service Charge will automatically be applied