



## Lunch Menu

### Starters

**Fresh Market Vegetable Soup of the Day** (PB, gf option) **£7:95**  
Served with homemade bread

**Isle of Mull Cheddar** (V) **£12**  
Twice Baked Cheese Souffle, Beetroot, Celery, Caraway & Blood Orange

**Chorizo** **£13**  
Sweet Chorizo & Chicken Terrine, Little Gem, Green Lentils, Port & Saba

**Classic Smoked Salmon** (gf option) **£12.95**  
with Capers, Shallot & Parsley, Smoked Paprika Mayo, Brown Bread & Butter

**Risotto** (gf) **or Pasta** **Large £15.25 /Small £9.95**  
Smoked Bacon, Kale & Tomato  
*or* Pumpkin, Sage & Feta (V)

### Homemade Tarts

**Smoked Salmon & Chive Tart** (gf option) **£13.95**

Tarts served with Dressed Market Leaves & Saute New Potatoes

### Mains

**Venison Pie** **£17.75**  
Slow Cooked Venison, Grain Mustard Mash, Buttered Seasonal Vegetables

**Guinea Fowl** **£19.50**  
Pan Roasted Breast of Guinea Fowl, Artichoke Tarte Tatin, Parmesan Crisp, Light Tamarind Sauce

**Hake** (df, gf option) **£18.95**  
Poached fillet of Hake, Sun Dried Tomato, Pearl Barley, Flat Leaf Parsley

**Gnocchi** (V) **£16.95**  
Squash Gnocchi, Smoked Pepper, Shallot, Pumpkin Seeds & Coriander Crumb

### Desserts **@ £11**

**Cheesecake**  
Vanilla Cheesecake, Almond, Pineapple & Coconut

**Date** (V)  
Date & Walnut Tart, Buttered Caramel, Coffee, Brandy Snap

**Orange** (PB, V)  
Set Orange & Ginger Cream, Rhubarb, Pistachio, Granola, Maple Crème Fraiche

**Duo of Scottish Cheese & Crackers**  
Choice of Morangie Brie, Isle of Mull Cheddar, Black Crowdie or Strathdon Blue

**Petit Fours & Coffee** Selection of Hand Crafted Petit Fours with Cafetiere of Ground Coffee **£6.50 pp**

Discretionary 10% Service Charge automatically applied to a table of 5 or more  
MENU SUBJECT TO CHANGE