



DINNER MENU

Amuse Bouche



Pine Nut & Herb Tortellini, Tomato Sauce

Pan Fried Mackerel, Salsa Verde, Sea Buckthorn

Terrine of Oxtail & Celeriac, Celeriac Remoulade



Pesto Stuffed Chicken Breast, Hispi Cabbage, Fondant Potato

Lemon Sole, Potato Polenta, Courgette, Aubergine

Herb Gnocchi, Wild Mushroom, Goats Cheese



Raspberry & Nc'Nean Whisky Cheesecake

Iced Strawberry Parfait, Pistachio Cake, Prosecco Jelly

Selection of Scottish Cheeses, Oatcakes, Fresh Fruit

(£3 supplement or available as an extra course for £12)



Tea/ coffee with Petit Fours (£4.50 supplement)

£52 per person