

EARLY MENU £16.00 – 2 COURSE £20.00 – 3 COURSE

Starter

Velouté of Fresh Pea with Pea ala Francise

Served with Smoked Ham Hough Tortellini

Crab and Prawn Risotto

Served with Anchovy Sticks

Seared rare yellow fin Tuna

Served with Aubergine Caviar, Confit Fennel and Sauce Vierge

Fillet of Pork served on Wilted Cabbage

Served with White Bean and Grain Mustard Ragout

Salad of Beets, Belgian Endive and Goat's Cheese

Served with Char-grilled Pear

Pan-seared Fillet of Mackerel with Rocket Salad

Served with Black Olive Dressing

Terrine of Chicken Liver with Celeriac Remoulade

Served with Toasted Sour Dough Mustard Emulsion

Main Course

Tournedos Organic Shetland Salmon with Spices Lentils

Served with Herb Crème Franchise

Grill Fillet of Pink Bream on Choucroute with Sauté Rosevalt Potato

Served with Bacon and Green Bean Vinagrette

Monkfish Roasted on the Bone, Herb Crushed Potatoes

Served with Braised Chicory Chorizo Foam

Daube of Beef

Served with Horseradish Pomme Puree Port Reduction

Slow cooked Pork Belly Glazed with Oriental Jus

Served on Cauliflower Cream and Wilted Spinach

Roast Chump of Pentlands Lamb with Shallot Puree

Served with Cassoulet of Forrest Mushrooms and Broad Bean

Ravioli of Butternut Squash, Ricotta and Golden Raisin

Served with Roasted Cepe and Parmesan Tuile

Desserts

Pineapple and Raspberry Ravioli

Served with Melon Soup and Pineapple sorbet

Milk Chocolate Torte

Served with Rum and Raisin Ice-cream and Sesame Tuile

Trio of Rhubarb

Served with Vanilla and Orange Syrup

Baked Lemon Crème Burlée

Served with Pistachio Nut Cake

Selection of Scottish and French Cheese

Served with Scottish Oatcakes