

Happy mother's day

Starters

- *Cream of Cauliflower Soup* •
Cauliflower fritters, truffle oil, chives

- *Parma Ham* •
Trio of Melon, Raspberry and Mint syrup

- *Crab and shrimp croquettes* •
Lime mayonnaise and pea shoots

- *Chicken Liver Parfait* •
Toasted foccacia, fig and red onion chutney

Main Courses

- *Roasted Sirloin of Beef* •
Yorkshire Puddings, Roast Potatoes, Glazed Parsnips and Madeira Jus

- *Fillet of Sea Bass* •
Crab and Shrimp butter, Crushed Potatoes, Buttered Spinach, chive sauce

- *Wild Mushroom Rissotto* •
Wild Scottish Mushrooms, White Truffle Oil, Crispy Hens Egg and Parmesan

- *Roasted Loin of Pork* •
Apple, Pork, Sage and Onion Stuffing, Roast Potatoes and Crispy Broccoli

- *2 courses - £19.00* •
- *3 courses - £21.00* •

Happy mother's day

Desserts

- *Cappuccino Panna Cotta* •

Served with Espresso Syrup and Shortbread

- *Chocolate and Salted Almond Brownie* •

Served with Clotted Cream and Ice Cream

- *Dark Chocolate Pavé* •

Chocolate Tuile, Vanilla Pod Ice Cream and Chocolate Crumb

- *Selection of cheeses* •

Strathdon Blue

*Blue veined cheese from Highland Fine Cheeses
Mild flavoured and creamy with a distinct tang*

Morangie Brie

A Scottish brie from Blairraith Farm in Easter Ross

Mull of Kintyre

*A mature Scottish Cheddar from Campbeltown Creamery
Slowly aged with a deep rounded nutty flavour
Gold trophy winner for International Cheese Awards 2012*

Smoked Arran Cheese

*Handmade on the beautiful Isle of Arran,
this rich cheese is smoked over oak shavings from Glenmorangie malt whisky barrels*

- 2 courses - £19.00 •
- 3 courses - £21.00 •