

WEDNESDAY 05/04

£50 per person

STARTERS

Pan Fried Wood Pigeon Breast

on a bed of Trifolati mushrooms & soft scotch quail egg

Salad Nicoise

with hot smoked salmon

MAINS

8oz Ribeye Steak

with a melange of sautéed asparagus and potatoes, accompanied by a Béarnaise sauce

Pan Fried Hake

crushed new potatoes & glazed carrots, served with a creamy lemon & lime sauce

Pea & Mint Risotto

topped with parsnip crisp

DESERTS

Apple & Rhubarb Crumble

served with cream or ice-cream

Blood Orange Posset

& Cantuccini biscuits

Sticky Toffee Pudding

& butterscotch sauce, served with cream or ice-cream

Cheeseboard

a selection of Scottish Cheeses, Newhall Chutney & Oatcakes

Please advise of any dietary requirements, allergies or intolerances.