

By Night – Evening Menu

Starters

Arbroath smokie and potato terrine with rocket and spinach salad	£6.50
A warm salad of pigeon, black pudding and beetroot	£5.90
Treacle and Islay whisky cured salmon with dill oil	£6.20
Warm goats cheese with apple and sloe berry dressing	£4.95
Vegetable haggis and sweet potato cake with plum chutney	£5.10
Highland game broth with smoked cheese crouton	£5.50

Main

Collops of beef fillet with pickled walnut jus and roasted shallots	£25.95
Baked fillet of sea trout with seasonal greens and lemon butter	£17.95
Filo parcel with garlic roasted butternut squash on a bed of cherry tomatoes and fine beans	£13.95
Supreme of corn fed chicken with herb brioche stuffing cooked in a light leek broth	£15.50
Roast loin of venison with tarragon and game stuffing wrapped in smoked bacon and served with creamy garlic potatoes	£21.50

Dessert

Scottish berry tart with whisky cream	£4.15
Warm rhubarb compote with vanilla panna cotta	£4.95
Cranachan mousse with raspberry sauce	£4.15
Elderflower parfait with ginger and apple compote	£4.40
Selection of Scottish cheeses with oatcakes and homemade chutney	£5.95