

## **lunch / 2 courses £18.95 / 3 courses £21.95**

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### **appetizers...**

**House Cured Scottish Salmon** / ponzu / wasabi / pickled vegetables / compressed cucumber / shiso / F / SE

**Soup of the day** / GF / V

**Beetroot Tartare** / capers & shallots / beetroot yoghurt / wasabi / apple V / VG / GF

**Caesar Salad** / crispy salt & chilli chicken / croutons / aged Parmesan / marinated anchovies / SF/E

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### **main courses...**

**Tempura Catch of the Day** / wok fried greens / hand cut fries / spicy tartare sauce (F) (E)

**Aromatic Pan Fried Chicken Supreme** / a salad of mint / coriander / pickled vegetables / beansprouts / toasted nuts / sesame / hot & sour Thai dressing

**Chargrilled rump steak** / marinated in chilli, ginger & lemongrass / miso butter / hand cut fries (D) (GF) (£4.95 supplement)

**Wok fried noodles** / pak choi / red onion / Chinese cabbage / chilli, lemongrass & ginger with marinated Korean beef or marinated crispy tofu / can be V

**Pulled BBQ pork** / slowly cooked for 6 hrs / toasted brioche bun / lettuce, tomato, onion / hand cut fries / P

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### **desserts...**

**Winter Fruit Pudding** / brandy anglaise / winter berries /D/E

**Dark Chocolate & Salted Caramel Tart** / orange chantilly cream / burnt orange / D / E

**Lemongrass Crème Brulee** D / E

**A Selection of Ice Creams & Sorbets** / D / E

**A selection of Scottish Cheeses** / spiced pear chutney / oatcakes (£4.95 supplement) D / E / A

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### **Dietary Requirements & Allergens...**

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / SF – Shellfish / GF – Gluten Free / N – Nuts / P – Pork / Se – Sesame

The kitchen contains nuts. Please advise your server of any allergies or dietary requirements