

lunch

To Start...

soup of the day (gf)

chicken satay strips with fragrant sticky rice, pepper salad and caramelised peanuts (gf)

braised pork cheek, crispy leeks and white pudding, sesame and maple jus

"gnudi" ricotta dumplings, tomato, garlic and chilli sauce, chervil oil and mint chiffonade (gf) (v)

herbs and raisin stuffed baby squid, dressed pea shoots and golden beetroot gel (df)

Shetland mussels of the day with bread croutons

To Follow...

smoked lamb belly, pommes château, sweet garlic purée and bordelaise sauce (gf)

roasted chicken breast, confit garlic and turmeric mash, noisette pak choi and bramble jus (gf)

couscous stuffed beef tomato, coriander and lime yoghurt, cucumber and Scotch bonnet chilli oil (v)

catch of the day with shellfish coulis risotto, charred cauliflower and micro coriander (gf)

Shetland mussels of the day with hand-cut chips

chargrilled 7oz highland rump steak, with hand cut chips, slow roasted tomato & tobacco onions (£3.50 supplement)

sauces £1.75: whisky & mushroom; garlic butter; blue cheese; peppercorn

To Finish...

sticky toffee pudding, Maldon salt butterscotch sauce, Arran vanilla ice cream and Scottish strawberries

selection of homemade sorbets & ice cream

lemon and pomegranate posset, orange and mint Chantilly & malted biscuit crumb

2 courses £14.95

3 courses £18.95

our kitchen contains nuts, please advise of allergies.
dishes can be adapted to be GF & DF - please ask for advice



C O N T R A S T