

A LA CARTE

STARTERS

Chef's Seasonal Soup of the day £4.95

Served Freshly Baked Bread (+GF/V)

Homemade Chicken Liver Parfait £5.95

Toasted Sourdough, Red Onion Marmalade
(+GF)

Confit Duck Leg £5.95

Roast Fig, Smoked Onion Puree (GF)

Fruit Platter £4.95

Pineapple Carpaccio, Fresh Summer Fruits,
Rum Syrup, Pina Colada Granita (GF/V)

Smoked Haddock, Leek Applewood

Cheddar Fishcakes £5.95

Fresh Salad, Saffron Hollandaise

Lightly Curried Pan Seared Scallops £7.95

Mango & Chilli Salsa, Orange & Cardamom
Syrup (GF)

Smoked Chicken Risotto £5.95

Chorizo Salsa

MAINS

Roast Rump Lamb £17.95

Sauteed Potato, Spring Greens, Rich Lamb Sauce, Mint Caviar (GF)

Pan Seared Corn Fed Chicken £13.95

Haggis, Neeps, Tatties, Braised Savoy, Whisky Sauce

Braised Pig's Cheeks £13.95

Crisp Potato Galette, Wilted Kale, Meat Glaze, Shaved Truffle (GF)

Wild Mushroom & Goats Cheese Wellington £12.95

Garlic Roast Potatoes, Green Beans, Dijon Mustard Cream

Duo of Monkfish £15.95

Parma Ham Wrapped Tail, Beer Battered Cheek
Spicy New Potatoes, Wilted Spinach, Coconut Curry Cream (GF)

Pan Seared Seabass £14.95

Morteau Sausage & Broad Bean Cassoulet, Creamed Mash, Sauce Vierge

Pan Seared Veal Fillet £18.95

Sage Mash, Sauteed Vegetables, Lemon Butter Sauce (GF)

DESSERTS

Homemade Sticky Toffee Pudding £4.95
Rich Butterscotch Sauce, Vanilla Ice Cream

Double Chocolate & Praline Brownie £4.95
Chocolate Sauce, Vanilla Ice Cream

Enterkine Cheeseboard £7.95
Selection of Scottish and French Cheese, Spiced Pear
Chutney, Served with Homemade Walnut Bread,
Oatcakes (GF+)

Trio of Ferri's Ice Cream £4.95
Caramel Choc Chip Shortbread (GF+)

Chocolate & Caramel Delice £5.95
Coffee Mousse, Vanilla Pod Ice Cream, Brandy Snap
Tuille

Lemon & Raspberry Trifle Sundae £5.95
Lemon Ripple Ice Cream, Glazed Italian Meringue

Caramelised Mango & Passion Fruit Crème Brulee £5.95
White Chocolate Ice Cream, Freeze Dried Raspberries
(GF)