



GROUP DINING MENU

2 Courses £20, 3 Courses £30 p/h

Ham Hock and Parsley Terrine, Watercress, Toasted Sourdough *(DF)*

Smoked Mackerel Rillettes, Cornichons, Crispy Fennel, Oatcakes

Goat's Cheese Mousse, Beetroot, Shallot, Toasted Seeds *(GF)*

Corn Fed Chicken Supreme, Celeriac Fondant, Bacon, Leeks, Roast Chicken Jus *(GF)*

Grilled Sea Bream, Herb Crushed Potato, Wilted Spinach, White Wine & Chive Velouté *(GF)*

Miso Roasted Aubergine, Tomato and Basil Ratatouille, Tapenade *(GF,DF,VG)*

Traditional Cranachan, Raspberries, Whisky, Honey *(GF on request)*

Glazed Lemon Tartlet, Mint Syrup, Mango Sorbet *(GF on request)*

Selection of Scottish Cheeses, Oatcakes, Chutney, Grapes *(GF on request)*
