



DINNER MENU



Cream of red lentil and carrot soup (v)

*Smooth chicken liver and brandy pate, caramelized red onion chutney, wee
oaties*

Creamy mushroom, leek and blue cheese bruschetta, pea shoot salad



Charred chicken supreme,

Button mushroom, tarragon and white wine café au lait

Steamed salmon fillet, sweet corn, and potato chowder (gf)

Seared pork loin steak, red wine and apple gravy

*Thyme and garlic roasted butternut squash, courgette and mull cheddar crumble
(v)*



Selection of cheeses, grapes, celery and biscuits

*Warm poached cherry and frangipane tartlet, Taylors of Biggar vanilla ice
cream*

Dark chocolate and Scottish berry brownie, chantilly cream

If you have any dietary requirements or Allergies, please seek advice from your server