

SAMPLE DINNER MENU

TO START

SOUP OF THE DAY

With warm sourdough

HOT TEA SMOKED SALMON

With pickled samphire and horseradish cream

CHARRED PURPLE SPROUT BROCCOLI

With crispy parma ham and blue cheese bon bon

MAIN COURSES

SLOW ROAST LAMB FLANK

With butterbean and apricot stew

TAGLIATELLE VONGOLE

With amande clam and mussels

6OZ RUMP STEAK (£3.50 SUPPLEMENT)

With pomme frites and roast vine tomato

FONDANT POTATO

With swede puree, baby carrots and purple spout broccoli

DESSERTS

SUMMER BERRY MESS

WHITE CHOCOLATE MOUSSE

DUO OF SCOTTISH CHEESE

With grapes, quince and arran oatcakes