



By Night – Evening Menu

Starter

Warm hot smoked salmon with horseradish cream	£6.20
Old fashioned potted ham hock with piccalilli	£4.95
Butternut squash and carrot soup topped with crème fraiche	£4.15
Baked spinach pancakes with woodland mushroom casserole	£5.95
Duck and mixed berry filo parcel with honey and balsamic jam	£5.50

Main course

Roast fillet of cod topped with oatmeal and sundried tomato crust served with saffron potatoes	£19.50
Rump of lamb, crushed garlic potatoes and wild mushroom jus	£21.50
Medallions of Scottish beef fillet with fondant potato and whisky peppercorn sauce	£25.95
Pithivier of goats cheese and shallot, rocket salad and beetroot chutney	£13.95
Pan fried corn fed chicken supreme, served with grainy mustard mash, Stornoway black pudding and elderflower sauce	£17.50

Dessert

Gingerbread and pear cheesecake with sauce Anglaise	£4.90
Lemon tart with thick cream	£4.50
Terrine of dark chocolate and heather cream	£4.95
Rhubarb crème brulee	£4.90
Selection of Scottish cheese and oatcakes	£5.95