

DINNER

Starters

Hot smoked salmon and mascarpone tian, whisky cured salmon, apple puree and fresh apple £6.50

Duck and foie gras terrine with celeriac and apple remoulade £6.95

Beetroot goats cheese mousse with pickled carrots, beetroot and saffron courgettes £5.95

Mains

Oven roast haunch of venison with beetroot mashed potato, a venison, sundried tomato and pine nut pathivier, Braised red cabbage and a chocolate jus £17.95

Seared flat iron steak, rosemary and garlic dauphinoise, ox cheek sausage roll, buttered kale and red wine jus £16.95

Cullen skink risotto; smoked haddock and leek poached in cream through Arborio rice £15.95

Broccoli, pine nut and spinach wellington, parsnip, lemon and thyme puree, broccoli florets, Trompette de mort mushrooms and parsnip crisps £14.95

Oven roast fillet of salmon, goats cheese and pea crushed new potatoes, mussels and a marinier sauce £16.95

Desserts

Coco pop Crème brûlée with dark chocolate biscotti £5.95

White Russian cheesecake, blackberry, pine nut and mint salsa £5.95

Orange posset with dark chocolate, honeycomb and candied orange £5.95

Cheese selection ~ Durrus, Lanark Blue and Lancashire Smoked with an apple and ginger chutney and artisan oatcakes £6.95