

Sample Luncheon Menu

(a typical daily Luncheon Menu)

Our renowned poached free-range Egg served on
toasted Brioche with Creamed Smoked Salmon & Basil Sauce

Chicken Liver & Tarragon Parfait studded with Pine Kernels
garnished with home-made Plum and Apple Chutney, Melba Toast

Lightly Spiced Butternut Squash Soup with Vanilla Pumpkin Seeds

Pressed Plum Tomato Soup with Olive Tapenade

Classic Caesar Salad with Crayfish Tails, Croutons, Parmesan & Chives



Chargrilled Loin of Pork with Crushed Potato,
Swede Puree, baby Carrots, Rosemary Jus

Pan-fried local Grey Mullet
with Braised Fennel, Tomato Confit, Orange Butter Sauce

Our renowned Braised Topside of Scottish Beef
with Oyster Mushrooms, Button Onions, Horseradish Mash

Pan-fried Wing of Skate with Caper Meunière Sauce

Baked Lentil, Aubergine & Tomato topped with Goats Cheese



Home-made Ice Cream & Sorbet
with a Fresh Fruit Basket, Duo of Coulis, Vanilla Anglaise

Grilled Golden Pineapple with Poppy Seed Ice Cream

Choux Pastry filled with Chantilly, Banana, Caramel Sauce, Blueberry Compote

A selection of Three Cheeses served at your table
with Apricot & Walnut Bread (**supp £1.75pp**)



Selected Coffees and Teas
served with home-made Petit Fours (£2.95pp)

Two courses - £16.95

Three courses - £19.95

Prices are per person and include VAT