

Starters

Golden lentil & vegetable soup (ve)

Cullen Skink

French Country Pate with plum chutney

Grilled goats cheese, beetroot & caramelised onion en croute (v)

Main Course

Fillet of chicken & mushroom stroganoff

Venison sausages in red wine gravy

Grilled Scottish salmon with chilli & lime butter

Vegan haggis in puff pastry (ve)

(above served with seasonal potatoes & vegetables)

Dessert

Apple crumble with cinnamon ice cream

Profiteroles with caramel & chocolate sauce

Crepes Georgette with rum & raisin ice cream

2 courses £23.95, 3 courses £28.95