



Starter

Curried Lentil & Vegetable Soup
A hearty bowl of split lentil and vegetable soup

Scotch Egg
A softly boiled egg encased in Speyside black pudding and pork coated in a crispy crumb. Served with a chive mayonnaise

Goats Cheese Bruschetta
Baguette topped with tomato, garlic, basil and creamy goat's cheese. Served with fresh watercress

Chili Prawns
Crispy fried prawns in a tempura batter served with a pot of chili jam, and watercress

Main course

Loin of Pork Chop
8oz pork chop, marinated in honey and mustard sauce, served with crushed new potatoes and seasonal vegetables

Venison Burger
Ardgay estate venison burger in a brioche bun with crisp iceberg and tomatoes topped with melted cheddar. Served with chunky chips & a pot of isle of arran tomato relish.
Vegan burger option also available

Scottish Haddock
Fresh haddock topped with a lemon & herb butter with crispy capers served with new potatoes and seasonal vegetables

Vegetable Wellington
Mushrooms, Brie, Hazelnuts & cranberry in puff pastry served with new potatoes, seasonal vegetables and a pot of vegetable gravy

Desserts

Apple & Raspberry Crumble
Fresh apples and raspberries topped with an oat crumble, served with ice cream

Espresso & Martini Cheesecake

Served with freshly whipped cream

Strawberries & Cream

Fresh Scottish Strawberries served with a piece of our homemade shortbread and topped with fresh cream

We also have a selection of vegan and gluten free dishes and desserts. Please tell a member of the team if you have any allergies and we would be happy to help.