

## Starters

Salad of Strathdon blue cheese, celery, celeriac, gala apple and grapes with a hazelnut dressing

Orkney crab, crayfish and avocado tian with pickled cucumber and Bloody Mary dressing (£2.00 supplement)

Smooth and buttery pate of chicken livers with mulled wine pears and jelly

Paul Hart's unique twist on traditional Scottish 'haggis, neeps and tatties' with a Glenfiddich single malt whisky jelly

Smoked ballontine of Loch Duart salmon with fennel cream and an apple, watercress and radish salad (£2.00 supplement)

Pumpkin soup with a spinach and ricotta croquette

## Mains

Slow cooked blade of beef in red wine served with pearl barley, parsley puree and honey roasted parsnips

Pan fried pollock fillet, mushroom and Madeira crust with herb crushed new potatoes and a shellfish and fennel chowder (£3.00 supplement)

St Mungo's Beer battered fish of the day served with chunky chips and homemade tartare sauce

Leek, camembert and pine nut crumble tart with roasted root vegetables and spiced cranberries

8oz Flat iron steak topped with the Scotsmans famous "Auld Reekie" whisky and smoked cheese sauce served with chunky chips and grilled Portobello mushrooms (£3.00 supplement)

## Desserts

Sticky toffee pudding served with hot butterscotch sauce and clotted cream ice cream

Home made ice cream of the day

Scottish cheese selection served with chutney and oatcakes (£2.00 supplement)

Hot chocolate mousse with toasted marshmallow ice cream and crunchy milk rocks

Rum and raisin cheesecake with banana sorbet

Warm pear, almond tart, caramel sauce & vanilla ice cream

**Two courses £17.50**

**Three courses £22.50**

Tea, coffee and petit fours £3.50 per guest