

Enjoy a 3 course lunch for £25 per person or

2 course for £22 per person

Complimentary glass of prosecco for all mums.

## Starters

Scottish Gravalx with a dill & caper oil  
served with candied lemons

Ham hock & pear terrine with blackberry currant  
relish, served with toasted crostinis

Goats cheese and sundried tomato tart  
on bed of spinach

## Mains

## Sides

Panko Crusted Halibut with Swiss Chard on a  
bed of puy lentils with a lemon butter sauce

Green beans & bacon £2.50

Gammon Medallion, potato rosti, poached eggs  
on large crostini with hollandaise sauce

Peppered spinach £2.50

Smoked Salmon, potato rosti, poached eggs on  
large crostini with hollandaise sauce

Honeyed carrots £2.25

Rustic chips £1.95

Wild mushroom & blue cheese gnocchi with  
oregano garlic bread

Onion rings £2.50

Side salad £1.95

## Desserts

Chocolate & Passion fruit mousse

Cranachan

Scottish cheeseboard

*We cannot guarantee that our dishes do not contain nuts or traces of nuts.  
Please ask your server if you have any allergy requirement. (GF) denotes a Gluten Free Dish*