

**Post Lecture Supper Menu**  
**Tuesday 19th November 2024**

**Starters**

Lamb, barley and herb broth, country bread

Carpaccio of Squash, honey roast figs, crowdie, winter leaves,  
bramble and juniper dressing (gf, v, vg\*)

Ham hock terrine, poachers pickle, winter shoots, Arran oatcakes (gf\*)

**Mains**

Fillet of Salmon, sweet potato fondant, tomato and caper sauce, dwarf beans (gf)

Pork tenderloin, grain mustard mashed potato, cavolo nero, white carrots,  
pork and cider sauce

Lightly spiced pumpkin, sage and spinach pitivier, onion and parsley puree,  
white carrots, cavolo nero, red pepper dressing

**Desserts**

Sweet roast pineapple, mango and pineapple salsa with a touch of fresh chilli,  
coconut ice cream (gf)

Mulled winter fruits, apple sorbet, toasted pistachios (vg, gf)

Scottish cheese plate, Strathdon Blue, Minger, Arran Whisky Cheddar, Quince, grapes,  
oatcakes (gf\*) (£4 supplement charge)

2 course £25

3 course £30

(v) Vegetarian

(vg) Vegan (vg\*) Vegan available on request

(gf) Gluten free (gf\*) Gluten free available on request