

Post Lecture Supper Menu
Wednesday 12th February 2025

Starters

Scotch broth with haggis, country bread (gf, v*)

Chicken leek and shitake mushroom presse, chutney, dressed micro leaf salad (gf*)

Smoked haddock rarebit, tomato and caper relish (gf*)

Mains

Confit duck leg, puy lentils, Mirabelle plum puree, roast tenderstem and butternut, green peppercorn sauce (gf)

Roast salmon fillet, saffron potatoes, sugar snap peas, lime butter sauce (gf)

Sweet potato, pepper and babaganoush gateaux, roast tenderstem and butternut, red pepper sauce (gf)

Desserts

Wine and port poached pear, sticky gingerbread, Katy Rodger's crème fraiche (gf*)

Apple and blueberry frangipan, cinnamon ice cream

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