

Pre Lecture Lunch Menu
Thursday 27th February 2025

Starters

Fragrant spiced cauliflower soup, curry crème fraiche, country bread (gf*)

Ham hock terrine, poacher's chutney, dressed micro leaf salad, arran oatcakes (gf*)

Hendricks gin cured salmon, compressed cucumber, fennel and orange salad,
celery cress (gf)

Mains

Citrus and truffle butter chicken breast, herb gnocchi, semi dried tomatoes, olives,
seared red peppers, lemon dressing, herb oil (gf*)

Sea bream fillet, lemon and caper butter, piperade, giant cous cous, edamame
beans (gf*)

Pumpkin tortelloni, cavolo nero, sage butter, mange tout, sage brown butter,
toasted pine kernals

Desserts

Cherry delice, griotte cherry compote, chocolate ice cream (gf*)

Chocolate orange mousse, hazelnut dacquoise, marmalade and whisky ice cream,
chocolate crumb (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