

Post Lecture Supper Menu
Wednesday 30th April 2025

Starters

Vichyssoise (served warm) chive oil, country bread (gf*)

Confit Duck Rillet, preserved plum, dressed micro leaf salad (gf)

Raw Pickled and cooked spring vegetable salad with grains, seeds and nuts,
whipped crowdie (gf*)

Mains

Cod fillet, minted roast yellow peppers, herb Gnocchi, Caper dressing (gf*)

Twice baked Mull Cheddar souffle, wild mushroom, pea and broad bean fricassee

Braised shoulder of beef, caramelised onion and Whisky casserole with a puff pastry
top, seasonal vegetables (gf*)

Desserts

Hot chocolate fondant, milk ice cream (gf*)

Tiramisu, amarena cherry compote

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