

Post Lecture Supper Menu Thursday 14th August 2025

Starters

Beetroot cured gravadlax, Heritage beetroot salad, shaved fennel, baby celery (gf)
Broad bean and herb soup with crème fraiche (gf, v, vg*)

Mains

Fillet of sea bream, buttered new potatoes with dill, fine beans, beurre blanc
gabrache (shallot, caper, gherkin, grated egg, tomato concass, chives) (gf)
Roast Aubergine with smokey tomato fondue, bonnet goats cheese crisp, fine beans,
kalamata olives (gf, v, vg*)

Desserts

Perthshire berry mess, with meringue, chantilly and raspberry sorbet (gf, v, vg*)
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