

Post Lecture Supper Menu
Tuesday 15th July 2025

Starters

Mushroom risotto finished with truffle oil (v, vg, gf*)

Hairst Bree – light lamb broth with fresh herbs (gf)

Mains

Teriyaki glazed salmon fillet with sticky rice, asian slaw (no mayonnaise) and watercress salad (gf)

Twice baked mull cheddar souffle, pear walnut and summer leaf salad

Desserts

Affogato – Vanilla ice cream with a shot of hot espresso coffee and amaretti biscuits (v, gf*)

Lemon posset, lemon sorbet, broken shortbread, lemon zest (v, 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