

## Post Lecture Supper Menu Tuesday 17th June 2025

### Starters

Vichyssoise, country bread (gf\*)

Gin cured salmon with cucumber and dill salad, whipped crowdie, lemon dressing and dill oil (gf)

### Mains

Sea bream fillet, pea puree, peas and pea tendrils and buttered herby new potatoes (gf)

Mushroom ravioli, cavolo nero, tenderstem, tarragon and hazelnut burnt butter sauce

### Desserts

Treacle tart with clotted cream

Local berries, raspberry coulis, raspberry sorbet, lemon balm (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