

Post Lecture Supper Menu Tuesday 20th May 2025

Starters

Burratta, heritage tomatoes, fresh basil, lemon dressing, herb oil (v, gf)
Broccoli, pea and mint soup with country bloomer (vg, gf)

Mains

Coq au Vin, crushed mustard and chive jersey royals, celeriac puree,
summer greens (gf*)

Sweet potato, red pepper and spinach pitivier, celeriac puree,
crushed mustard and chive jersey royals, summer greens (vg, gf*)

Desserts

Perthshire raspberries, cranachan ice cream, shortbread (vg*, 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