

Post Lecture Supper Menu Thursday 18th September 2025

Starters

Beef carpaccio, rocket, parmesan, toasted pine nuts, walnut oil dressing
Roast red pepper, smoked paprika and apple soup

Mains

Steak and black pudding pie, fondant potato, carrot, fine beans,
braising gravy

Cauliflower steak with a mild cauliflower, lime leaf and coconut curry
sauce, mange tout, tenderstem and toasted seeds (vg, gf)

Desserts

Pistachio Crème brulee, shortbread

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