

Post Lecture Supper Menu Wednesday 15th October 2025

Starters

Tian of haggis, neeps and tatties, whisky cream sauce (v*)

Cream of Jerusalem artichoke soup finished with truffle oil, country bread

Mains

Fillet of seabass, carrot and herb risotto, buttered baby carrots,
coriander cress (gf)

Dark speckled lentil and vegetable shepherds pie, seasonal vegetables,
vegetable gravy

Desserts

Dark chocolate mousse, orange shortbread, vanilla ice cream (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