

Post Lecture Supper Menu
Tuesday 11th November 2025

Starters

Ham hock terrine, piccalilli, toasted ciabatta (gf*)

Sweet potato, chilli lime and coconut soup with country bloomer (vg,gf*)

Mains

Roast Cod, oxtail, parsnip and horseradish puree, oxtail and red wine jus (gf)

Warm salad of Artichokes, wild mushrooms and winter greens, truffle hollandaise (gf/vg*)

Desserts

Affogato, amaretti biscuits (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