

Post Lecture Supper Menu
Thursday 19th February 2026

Starters

Butternut squash and coconut soup, toasted almonds, country bread (gf*, vg)

Hendricks gin cured salmon, watercress, fennel and cucumber,
wasabi sauce vert (gf)

Mains

Braised lamb shoulder, fondant potato, red pepper, fine beans, feta,
minted salsa verde (gf)

Baked sea bream, piperade, fine beans, gnocchi, lemon oil (gf*)

Desserts

Hot chocolate and orange fondant, orange sorbet (gf alternative available)

Scottish cheese plate, Strathdon Blue, Minger, Arran Whisky Cheddar,
Quince, grapes, oatcakes (gf*) (£4 supplement charge)

2 course £25

3 course £30

Other Dietary requirements can be catered for

(v) Vegetarian

(vg) Vegan (vg*) Vegan available on request

(gf) Gluten free (gf*) Gluten free available on request