

Post Lecture Supper Menu Tuesday 20th January

Starters

Cauliflower tikka masala soup, country bread (gf, vg)

Goats cheese and Parma ham salad with honeyed figs (gf)

Mains

Sticky Pork Belly, Carrot and sweet potato champ, turned courgette,
battered kale (gf)

Mushroom ravioli, mushroom and tarragon sauce,
roast courgette ribbons (v)

Desserts

Apple Pie with cream or vanilla ice cream (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

(v) Vegetarian

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

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