

**Post Lecture Supper Menu**  
**Wednesday 18th March 2026**

**Starters**

Broccoli pea and mint soup, country bread (gf, vg)

Squash and sage ravioli, cavalo nero, roasted hazelnuts, beurre noisette

**Mains**

Roast lemon butter chicken, crushed new potatoes with chives and grain mustard, creamed leeks, chicken sauce (gf)

Sweet potato and aubergine gateaux, roasted cherry tomatoes and courgette, barlotti beans (gf, vg)

**Desserts**

Poached pear, sticky gingerbread, Katy Rodgers Crème Fraiche (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