

Post Lecture Supper Menu Tuesday 21st April

Starters

Leek potato and wild garlic soup, country bread (gf*)

Confit Duck Terrine, preserved plum, dressed micro leaf salad (gf*)

Mains

Cod fillet, minted roast yellow peppers, herb Gnocchi,
Caper dressing (gf*)

Braised beef bourguignon, seasonal vegetables (gf*)

Desserts

Lemon posset, shortbread

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

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