

Post Lecture Supper Menu Tuesday 19th May

Starters

Bocconcini mozzarella, heritage tomatoes, fresh basil, lemon dressing, herb oil

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

Mains

Cod Fillet crushed mustard and chive jersey royals, pea puree, summer greens

5 spiced sticky pork belly, Jasmine rice timbale, fine beans, choi sum, piquant jus

Desserts

Vanilla crème brulee

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