

Post Lecture Supper Menu Wednesday 24th June

Starters

White crab tian with lime and paprika, micro leave salad.

Gaspacho with country bread

Mains

Roast aubergine, tomato and white bean fondue, saffron risotto, tenderstem, Ayrshire bonnet cheese crisp (gf)

Truffle and herb butter chicken, creamed potatoes, wild mushroom and pea fricassee, sauce perigordine

Desserts

Local berries, raspberry coulis, raspberry sorbet, lemon balm (vg)

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