

## Post Lecture Supper Menu Wednesday 22<sup>nd</sup> July 2026

### Starters

Cock a leekie soup with country bread (gf\*)

Ham hock terrine, piccalilli, oat cakes (gf\*)

### Mains

Baked Loch Duart salmon, fennel and orange salad, sauce gribiche (gf)

Confit duck leg, Mirabelle plum puree, puy lentils,  
seared butternut squash, fine beans, sauce bigarade (gf)

### Desserts

Affogato – Vanilla ice cream with a shot of hot espresso coffee  
and amaretti biscuits (v, gf\*)

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