

Post Lecture Supper Menu Tuesday 18th August

Starters

Rillette of hot smoked salmon with horseradish and capers,
sourdough crackers (gf*)

Sweet potato, lime, chilli and coconut soup (gf, v, vg*)

Mains

Roast supreme of chicken, sweetcorn puree, charred corn,
rosti potato, Bourbon chicken sauce (gf)

Stuffed globe courgette, tomato and garlic sauce (gf, vg)

Desserts

Cherry chocolate torte, chocolate ice cream

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