

Post Lecture Supper Menu Tuesday 8th December

Starters

Gin cured salmon, heritage beet and radish salad (gf*)

Roast red pepper and sweet potato soup with country bloomer (v, gf*)

Mains

Roast Pork, pomme anna, creamed hispe cabbage,
pork and cider sauce (gf*)

Aubergine Milanese with spaghetti (v, gf*)

Desserts

Apple tart tatin, Arran gold 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