

Post Lecture Supper Menu Wednesday 4th November

Starters

Ardennes pate, pickled plum, toasted ciabatta (gf*)

Cauliflower tikka masala soup with country bread (v, gf*)

Mains

Monkfish with chorizo and a tomato and red pepper sauce (gf*)

Tortelloni of spinach and ricotta, butternut squash, cavolo nero,
shaved Ayrshire bonnet and lemon oil (v)

Desserts

Mango and passionfruit delice, passionfruit sorbet

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