

Post Lecture Supper Menu Thursday 25th February

Starters

Sweet potato, paprika and apple soup, country bread (gf*)

Beetroot gravadlax with beetroot, fennel and dill salad,
sourdough crisp (gf*)

Mains

Chicken chasseur, hasselback potatoes, buttered black cabbage (gf*)

Baked sea bream, piperade, fine beans, parmentier potatoes,
lemon oil (gf*)

Desserts

Chocolate tart, hazelnut granola, tonka bean ice cream

Scottish cheese plate, Strathdon Blue, Minger, Arran Whisky Cheddar,
Quince, grapes, oatcakes (gf*) (£4 supplement charge)

2 course £30 | 3 course £35

Vegetarian option available on request

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