

Post Lecture Supper Menu Thursday 21st January

Starters

Pea and pancetta soup, country bread (gf*)

Bonnet, rocket and walnut salad with honey (gf)

Mains

Blade of beef bourguignon style, creamed potatoes,
carrots and roast shallot (gf)

Wild mushroom tart, winter greens, truffle cream (gf*)

Desserts

Steamed jam sponge pudding with custard

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

2 course £30 | 3 course £35

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