

Post Lecture Supper Menu Thursday 18th March

Starters

Leek, parsnip and apple soup, country bread (gf*)

Chicken liver parfait, caramelised red onion, toasted ciabatta (gf*)

Mains

Truffle butter chicken, wild mushroom and green bean fricasee,
tarragon chicken sauce (gf)

Grilled aubergine, saffron risotto, tomato and white bean fondue,
tenderstem, herb oil, bonnet crisp (gf)

Desserts

Pear frangipane tart, clotted cream (gf*)

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