





## ***Main Course***

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Slow Roasted Belly of Pork Served with mashed potatoes, savoury chaucroute cabbage, garnished with barbeque sauce and butternut squash chutney	16.50
Chicken Pie Chef Garry's interpretation of the classic chicken pie with tender pieces of chicken cooked in a creamy rich velouté sauce with spinach, mango and caramelised red onions topped with his homemade puff pastry and a side dish of sautéed herb scented spätzle	16.95
Duck Leg Confit Served on a warm salad of savoury cabbage, smoked bacon, butterbeans and French beans Scented with pesto rosso, mashed potato and a mandarin jus garnished with beer battered onion rings	18.50
Venison Rump Served with roasted caramelised parsnips and carrots, a roasted pressed potato cake with smoked bacon and onions and a cranberry and damson jelly jus	23.50
Prime Scottish Beef 8oz fillet steak served with shallot puree and sautéed wild mushrooms, plus of course our triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter	28.50

## ***Dessert***

Sticky Toffee Pudding Served warm with vanilla ice cream and a toffee sauce	7.25
Vanilla Crème Brûlée Served with mixed berry compote and shortbread	7.25
Flourless Chocolate and Hazelnut Amaretto Cake Served with mango sorbet and praline syrup	7.25
Rhubarb, Apple and Ginger Parfait Served frozen garnished with granola and lemon curd	7.25
Coupe Liégeoise ~ Griottine cherries and brandy soaked raisins Served with homemade coffee ice cream, espresso sauce, mixed nuts and rosewater cream	8.50
Scottish Cheese Platter	8.95

Typical selection consists of Strathdon blue, Tain Truckle cheddar, Crowdie, Ullapool Smoked cheddar and Clava Brie with homemade oatcakes and celery