



### ***Appetiser***

	£	£
Vegetable Mulligatawny Soup Garnished with turmeric rice, mango chutney and coriander emulsion	Small bowl 4.95	Large bowl 5.95
Langoustine, Tomato and Fennel Bisque Garnished with prawns, and lemon and coriander scented gremolata breadcrumbs	Small bowl 6.00	Large bowl 7.50
Butternut Squash Ciabatta Crostini Dressed in oregano, garlic, and sundried tomatoes topped with gratinated goat`s cheese and a Persian dressing		7.50
Pease Pudding, Roast Garlic, and Orange Scented Carrot Pate Served on a brioche crouton garnished with cauliflower piccalilli and fig vinaigrette		7.95
Smoked Haddock, Cheddar and Red Onion Pakoras Served warm with a vegetable dhal salad and a tangy pineapple, tomato, and mint yoghurt dressing		7.95
Baked Arctic Char Wrapped in filo pastry with pistachio salsa verde baked to order then served with chilled cucumber carbonara, dill emulsion and roasted marinated red peppers		8.50
Mildly Spiced Cajun Style Pork Belly Salad Served warm with caramelised pineapple, spiced croutons, aubergine caviar and a ranch dressing		8.50
Potted Peppered Beef Haugh Served chilled with hot and sour pickled vegetables and apple puree		8.50

### ***Main Course***

Ratatouille and Mozzarella Flat Tart Served with wilted garlic spinach and a lemon, thyme, and ginger dressing		18.50
Crispy Hummus Samosas Served with mildly spiced stir-fried vegetables garnished with pasanda sauce		19.50

### ***Allergy Notice***

Please tell a member of staff if you or one of your dinner guests has a food allergy.

Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu.

Please ask how we can amend the menu to accommodate your special dietary needs.



## ***Main Course***

£

Baked Panko Coasted Breast of Chicken Filled with preserved lemon relish and mozzarella fondue, garnished with split pea and ham risotto, steamed vegetables, and chicken velouté	22.50
Pan Seared Calves Liver Served with mashed potatoes laced with roasted leeks and Boursin cheese garnished with red onion marmalade, a turnip fritter, steamed vegetables, and roasted sour apple and calvados jus	23.50
Pan Roasted Soy Glazed Duck Breast Served with a beetroot pressed potato cake, sautéed spring onions, steamed vegetables, and a tangy orange and lemon jus	26.50
Roast Square Cut Rump of Scottish Lamb Dressed in a cumin and mint emulsion, served on a lamb stovie potato doughnut, garnished with vegetable chou croute, steamed vegetables, and lamb jus	33.50
Fillet of 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	33.50
Catch of the Day Our daily fish dish is listed on our specials page	

## ***Dessert***

Caramelised Bramley Apple Crème Brûlée Served with Anzac biscuits with sundried cranberries	7.95
Pistachio Olive Oil Sponge Cake Served warm with orange blossom ice cream and a walnut caramel sauce	7.95
Chocolate Brownie Spring Roll Served warm with exotic fruit and star anise ice cream and vanilla anglaise	7.95
Coul House Mess Crushed meringues, toffee pudding ice cream, butterscotch sauce, blackcurrants in prune and Armagnac syrup and vanilla yoghurt	8.50
Cheese Platter Selection consists of four cheeses with homemade oatcakes, apple cider jelly and celery	9.50