



Appetiser

	£	£
Hickory Smoked Vine Tomato Soup Scented with lemon and basil with spiced tortilla crumbs	Small bowl 6.00	Large bowl 7.50
Thermidor Style Langoustine Bisque Garnished with prawns and dill	Small bowl 7.50	Large bowl 8.50
Melon Cocktail Topped with a passion fruit dressing and elderflower sorbet		7.50
Green Split Pea and Chermoula Pate Served with toasted brioche, guacamole dressing and feta cheese		8.50
Mung Bean Provençale Crostini Garnished with shavings of Parmesan and sauce vierge		8.95
Smoked Canon of Tuna Served with a Kohlrabi, carrot, cashew, and galangal salad citrus ponzu and crispy kale		10.50
Crab and Potato Waffle Garnished with sour cream, smoked salmon, grape and pecan salad, and a lime chilli dressing		12.50
Applewood Smoked Pork Fillet Caesar Salad Laced with bacon, pink lady apples and a smoked vine tomato barbeque dressing		9.95

Main Course

Cauliflower Tikka Masala and Cheddar Fondue Steak Served with a warm dahl vegetable salad and a mildly spiced pineapple yoghurt dressing		21.50
Tomato Skirlie Empanadas Served on a mixed bean succotash and chive emulsion		21.50

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

£

Breast of Cornfed Chicken Wrapped in coconut and banana breadcrumb with coriander laced mashed potatoes, Katzu curry sauce, mango salsa and lemon preserved mangetout	25.50
Duck Breast Seasoned with Szechuan pepper served with roasted pork belly, pea, and egg fried rice with a tangy sweet and sour sauce	28.50
Calf's Liver Rested on a potato, garlic, and oregano crisp with apple choucroute and a black cherry beef jus	29.00
Rump of Lamb Coated in a mint and cumin dressing, served with a rumbledethump cake, ratatouille, and a classic lamb jus	32.00
Fillet of Prime Scottish Beef 8oz fillet steak served with shallot puree and sautéed mushrooms, plus of course our triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter	36.00
Catch of the Day Our daily fish dish is listed on our specials page	

Dessert

Coul House Mess Crushed meringues, strawberry compote, and lemon and honey ice cream with vanilla yoghurt and granola crumbs	9.95
Baked Caramelised Banana Cheesecake Served with brandied sultanas and a watermelon syrup	8.95
Raspberry Ripple Charlotte Crème Brûlée Garnished with tonka bean madeleines	8.95
Chocolate, Mandarin, and Praline Biscuit Tart Served with apple butter milk sorbet and a white chocolate and evaporated milk dressing	8.95
Cheese Platter Selection consists of four cheeses with homemade oatcakes, apple cider jelly and celery	13.50