



### ***Appetisers***

	£	£
Peruvian Butternut Squash Soup Garnished with ground salted peanuts	Small bowl 6.00	Large bowl 7.50
Orcadian Carrot and Pinhead Oatmeal Soup Garnished with crispy kale	Small bowl 6.00	Large bowl 7.50
Cheese and Onion Cornmeal Scone Scented with Oregano Served warm with ribbons of chilled smoked parsnips bound in a fresh herb ranch dressing garnished with hot and sour mixed peppers		8.25
Coul Salad Cos Lettuce laced with chopped apple, walnuts, beetroot relish, cornbread croutons, and an applewood smoked potato and Parmesan cheese dressing		8.50
Clam and Boursin Cheese Croquetas Served warm with sweetcorn piccalilli and a sundried tomato, basil and garlic dressing		8.95
Hot Roasted Elderflower Cured Salmon Fillet Served with a chilled cucumber carbonara salad, preserved lemon relish, puff pastry and a parsley essence		10.50
Hoisin Scented Braised Beef Mongolian Fire Pot Spring Roll Served warm with spiced cabbage salad and a tangy sweet lemon dressing		12.50

### ***Vegetarian Main Courses***

Roasted Portobello Mushroom Filo Pastry Parcel Served with Parmesan cheese and spring onion risotto garnished with a sundried tomato butter sauce		23.50
Green Split Pea Shepherds Pie Served with braised leeks and onion marmalade gravy		23.50

### ***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.



### ***Meaty Main Courses***

£

Roast Breast of Lemon Glazed Chicken Served with a Jasmine rice cake laced with mixed vegetables and teriyaki and oyster sauce garnished with pak choi and a delicious Thai green curry sauce	27.00
Roast Pheasant Breast and a Pan Seared Joint of Salted Smoked Streaky Bacon Garnished with sour apple scented potato puree, mildly spiced butternut squash ragout and a savoury clementine jus	28.50
Pan Roasted Pork Chop Served with a baked sage and onion scented pressed potato cake, garnished with sweet and sour red cabbage, and a barbecue sauce	29.00
Loin of Highland Venison Lightly Coated in a Treacle Glaze Served with a potato doughnut laced with blue cheese garnished with parsnip and pear puree, sundried cranberries, and elder berry 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.	

### ***Desserts***

Rose Water and Almond Pannacotta Scented with Citrus Served with a Viennese whirl biscuit with candied cherry dressing	8.95
Warm Apple Streusel Cake Served with gingerbread ice cream and apple jelly sauce anglaise	8.95
Flourless Chocolate Cake Served with iced lemon curd parfait with an orange and Grand Marnier syrup	9.95
Coul Mess Our latest version of our classic Coul House Sundae with crushed meringues, blackcurrant compote, blackcurrant ice cream, Ribena scented yoghurt, topped with sundried cranberries and roasted Bircher muesli crumbs	9.95
Cheese Plate Selection consists of four cheeses with homemade oatcakes, apple cider jelly and celery	13.50