

Dinner Menu

Chilled pea soup, truffle cream

Venison carpaccio, raspberries, leaves

Potted, pulled pork with spiced butter and crusty bread

Clam and tomato linguine

Marinated mackerel, shallot puree, crostini

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Braised leg of free-range chicken, chorizo and white bean broth

Scottish salmon, crushed new potatoes, mange tout, oyster beignet

Risotto of Spring herbs, fennel and orange salad

8oz Sirloin of Borders beef, polenta chips, tomato and chilli jam

(£6.50 supplement)

Seared fillet of sea bream, panzanella, herb oil

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Layered chocolate and raspberry tart, orange syrup

Elderflower pannacotta, strawberries, mint

Cherry and almond tart, vanilla bean ice cream

Summer berries, prosecco sabayon

A selection of Scottish cheeses, oatcakes, gooseberry chutney

3 courses - £19.50