

Dress down menu Saturday 20th May

Cream of new season's Asparagus soup

Parmesan crisp

Beetroot cured Salmon Gravadlax

With Blossom honey & Arran mustard dressing

Melon & Parma ham

Rocket leaves, sesame & ginger caramel

Mains

Roast fillet of stone bass

Lemon, Lilliput caper, and pink peppercorn butter, Jersey royals

28 day aged sirloin of beef

Red onion mash, red wine jus, crisp fried shallots

Mexican spiced vegetables

In a soft flour tortilla, tomato salsa & crème fraiche

King prawn linguine

Light chilli, garlic & parsley olive oil

Sweet

Chocolate delice

With a hazelnut & Passion fruit meringue

Pavlova

With Chantilly cream & Scottish raspberries

Mull cheddar, Colston Basset, Brie de Meaux

With apple chutney & Crieff oatcakes

(£2.00 suppliment)
