

DINNER MENU

STARTERS

Seasonal Soup of the Day

Heritage Beetroot Salad

Whipped goat's cheese, citrus & mint vinaigrette, toasted pumpkin seeds, fresh chervil

Hot Smoked Salmon Terrine

Cucumber ribbons, peppery watercress, pickled rhubarb, lemon gel, dill oil

North Atlantic Prawns

Avocado mousse, mango & celery salsa, Bloody Mary mayonnaise, baby herbs, cayenne-dusted prawn cracker

Charred Courgette & Red Pepper on Toasted Crumpet

Lemon ricotta, basil oil, shaved aged Parmesan, balsamic glaze, micro herbs

Chicken Liver Crème Brûlée

Warm brioche, red onion & cider marmalade, seasonal pickled vegetables

Crispy Pork Belly

Chipotle caramel, charred corn purée, pickled red onion, charred spring onion, coriander oil

MAINS

Chargrilled Tweed Valley 8oz Sirloin Steak

Thick-cut Koffmann chips, vine-roasted tomato, grilled portobello mushroom, beer-battered onion rings

Choice of peppercorn sauce, bone marrow butter or Béarnaise sauce

Supplement £15.50

Roast Lamb Rump

Pomme Anna, fine green beans, confit carrots, blistered cherry tomatoes, wild garlic & tomato jus

Braised Feather Blade of Scotch Beef

Fondant potato, carrot purée, seasonal spring vegetables, red wine jus, parsley oil

Roast Chicken Breast

Fondant potato, baby leeks, confit carrot, sautéed wild mushrooms, chicken & thyme jus

Grilled Sea Bass

Mediterranean vegetables, Pomme Anna, red pepper tapenade, lemon & olive oil dressing

Butter-Poached Cod

Charred cucumber, crushed Jersey Royals, white wine & lemon cream, samphire, salmon roe, crispy capers

Potato Gnocchi

Pomodoro sauce, peas, buffalo mozzarella, basil, dressed mixed leaves

Spring Vegetable Pie

Golden puff pastry, Jersey Royals, spring greens, light tarragon cream sauce

Chickpea & Courgette Korma

Steamed basmati rice, cucumber raita, grilled naan

DESSERTS

Coconut Panna Cotta

Passion fruit compôte, toasted granola

Strawberry & Elderflower Trifle

Macerated strawberries, elderflower jelly, vanilla custard, sponge, softly whipped cream

Chocolate Ganache Cake

Vanilla ice cream, dark chocolate soil, raspberry gel, fresh raspberries

So Stobo Salted Caramel Sundae

Vanilla ice cream, salted caramel sauce, honeycomb, homemade shortbread, vanilla cream

Selection of Scottish Cheeses

Oatcakes, Bramley apple chutney, fruit

Luca's of Musselburgh Ice Cream

Choice of vanilla, strawberry or chocolate

Luca's of Musselburgh Sorbet

Choice of lemon or blood orange



Bottle of Still Water (750ml)	£5.00
Bottle of Sparkling Water (750ml)	£5.00
Pot of tea/herbal tea	£4.00
Pot of filter coffee	£4.00

Please note that some of our dishes may contain nuts. If you require any information regarding food allergens in our dishes, please ask a member of our team who will be happy to assist you.