

DINNER MENU

STARTERS

Seasonal Soup of the Day

Heritage Beetroot & Apple Tartare

Torched whipped goat's cheese, apple & elderflower gel, candied walnuts, rye crumb, baby herbs, aged balsamic reduction

Scottish Smoked Salmon

Lemon & chervil cream cheese, marinated Isle of Wight tomatoes, cucumber pearls, shaved radish, crispy capers

North Atlantic Prawns

Citrus Marie Rose, Charentais melon, baby gem, celery, avocado crema, paprika-dusted prawn cracker

Heritage Tomato Bruschetta

Toasted rosemary focaccia, basil-marinated Isle of Wight tomatoes, pickled shallots, red wine & basil vinaigrette

Confit Chicken & Tarragon Terrine

Apricot chutney, tarragon-pickled heritage carrots, baby herbs, warm brioche

Spiced Duck Arancini

Sticky plum sauce, shaved mooli & radish salad, pickled ginger gel, toasted sesame, coriander cress

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, Béarnaise sauce or garlic butter
Supplement £15.50

Roasted Saddle of Venison

Fondant potato, broccoli purée, glazed heritage carrots, pickled kohlrabi, blackberry jus, chive oil

Braised Feather Blade of Scotch Beef

Dauphinoise potato, summer vegetables, caramelised onions, Malbec jus, parsley crumb

Roast Chicken Breast

Dauphinoise potato, summer vegetables, confit garlic, chestnut mushrooms, tarragon & white wine cream sauce

Teriyaki Glazed Salmon Fillet

Jasmine rice, pak choi, baby corn, edamame beans, chilli gel, lime & soy dressing

Pan-Fried Hake

Courgettes, baby fennel, Provençal mussel & butterbean sauce, roasted pepper rouille

Summer Vegetable Thai Green Curry

Jasmine rice, pineapple & chilli salsa, grilled lime, crispy shallots

Potato Gnocchi

Basil tomato sauce, roasted peppers, blistered cherry tomatoes, Parmesan, basil oil, watercress salad

Goat's Cheese & Caramelised Onion Tart

Garlic & herb sautéed new potatoes, roasted courgettes, heritage tomatoes, basil salsa verde

DESSERTS

White Chocolate & Raspberry Blondie

Raspberry ripple ice cream, raspberry gel, white chocolate crumb

Yoghurt Panna Cotta

Macerated Scottish strawberries, basil

Key Lime Pie

Torched meringue, coconut Chantilly, toasted coconut, lime syrup

Mango, Passion Fruit & White Chocolate Sundae

White chocolate ice cream, mango compote, passion fruit sauce, amaretti crumb, vanilla cream

Luca's of Musselburgh Ice Cream

Vanilla, strawberry, chocolate or lemon meringue

Luca's of Musselburgh Sorbet

Pineapple or green apple

Selection of Scottish Cheeses

Oatcakes, Bramley apple chutney, fruit



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.