

DINNER MENU

STARTERS

Seasonal Soup of the Day

Autumn Squash Bruschetta

Warm focaccia, roasted butternut squash, whipped Crowdie, pickled pear, crispy sage, toasted pumpkin seeds, hot honey dressing

Scottish Haggis Koftas

Harissa carrot purée, mint Greek yoghurt, sumac crispy onion rings, coriander

Chicken & Ham Hock Terrine

Celeriac remoulade, apple gel, piccalilli, warm mini brioche, chive oil

Smoked Beetroot-Cured Salmon Gravadlax

Horseradish crème fraîche, shaved beetroot, apple & kohlrabi salad, white balsamic dressing, dill oil

King Prawns

Smoked tomato Marie Rose, celery brunoise, chicory, preserved lemon dressing, sepia cracker

MAINS

Chargrilled Tweed Valley 8oz Sirloin Steak

Thick-cut 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

Dauphinoise potato, parsnip purée, braised red cabbage, roasted shallot, crispy kale, redcurrant & juniper jus

Braised Feather Blade of Scotch Beef

Black garlic heritage potato mash, glazed heritage carrots, roasted chestnut mushrooms, caramelised onions, Madeira jus

Roasted Chicken Breast

Curry-leaf fondant potato, Tenderstem broccoli, roasted cauliflower & coconut curry sauce, lime pickle, coriander oil

Seafood Risotto

King prawns, crayfish & white crab, lobster bisque, leeks, samphire, charred lemon, parsley oil

Roasted Cod Fillet

Crispy potato pavé, buttered green beans, confit Isle of Wight tomatoes, Champagne & chive cream sauce

Roasted Celeriac

Puy lentils & root vegetable brunoise, Tenderstem broccoli, Dijon mustard cream sauce, crispy shallots

Wild Mushroom & Spinach Lasagne

Sage, béchamel, mozzarella, Parmesan, warm garlic & herb focaccia

DESSERTS

Black Forest in a Glass

Kirsch & white chocolate mousse, Morello cherry compôte, chocolate brownie, chocolate crumble, fresh cherries

Lemon & Raspberry Tart

Vanilla mascarpone, fresh raspberries, raspberry gel, lemon balm

Scottish Heather Honey Panna Cotta

Bramble compôte, fresh brambles, gingerbread crumb, stem ginger

Cappuccino Sundae

Espresso & vanilla ice creams, cappuccino sauce, amaretti crumb, whipped cream, chocolate-coated coffee beans, cocoa dust

Luca's of Musselburgh Ice Cream

Vanilla, strawberry, chocolate or Scottish tablet

Luca's of Musselburgh Sorbet

Raspberry 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.