

# Autumn SET MENU

2 course £30 - 3 Course £40

# **STARTERS**

#### SOUP OF THE DAY

Served with Sourdough (602kcal / VE)

#### SMOKED HAM HOCK TERRINE

Black Truffle and Ham Croquette, Fig and Apple Chutney, Pickled Shimeji, Toasted Sourdough (261kcal)

#### **SALT & PEPPER SQUID**

Jalapeño and Coriander Mayonnaise, Almond and Lime (432kcal)

#### WHIPPED TRUFFLED GOAT CHEESE

Salt-Baked Heirloom Beetroot, Pickled Shallot, Baby Leaf, Balsamic Glaze (297kcal / VE)

# **MAINS**

#### CHICKEN MILANESE

Breaded and Butterflied Chicken Breast Dusted with Parmesan Cheese on a bed of Greens, Fried Egg and Creamy Truffle Sauce (1146kcal)

#### KING PRAWN LINGUINI

White Wine, Garlic, Chilli, Cherry Tomato, Parsley (607kcal)

### **AUBERGINE**

Wild Rice, Chickpeas, Courgette, Red Pepper, Pea Shoots, Beans, Hazelnut (380kcal / VE)

#### TRADITIONAL HADDOCK & CHIPS

Served with Thin-Cut Chips, Mushy Peas, Tartare Sauce, Lemon (738kcal)

# **DESSERTS**

## **CHOCOLATE & WALNUT BROWNIE**

Caramel, Vanilla Ice Cream (280 Kcal / VE)

# VANILLA CRÈME BRÛLÉE

Seasonal Berries, Scottish Shortbread (291kcal / VE)

# ISLE OF ARRAN ICE CREAM

3 Scoops, Selection of flavours available (166kcal / VE)

## **VEGAN CHOCOLATE & ORANGE TART**

Orange Gel, Raspberry Sorbet (436kcal / VE)

(V) Vegetarian (VE) Vegan | Adults need around 2000 kcal a day

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-Free options.