

Table d'hôte Menu

Broccoli

Broccoli soup, crispy bacon, quail's egg yolk

Tortellini

Phantassie Farm spinach and ricotta tortellini,
vegetables à la Grecque, spiced cauliflower

Haddock

Smoked haddock layered with flaky pastry,
curried mussel vinaigrette, spring onion aioli

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Calves Liver, Bacon and Onion

Pan-fried Ruby veal liver, rolled pig's cheek,
radish, apple and bacon salad, split prune dressing

Grey Mullet

Grilled grey mullet, globe artichokes,
smoked paprika gnocchi, black olive crumb, basil oil

Broad Bean

Broad bean and Golden Cross goat's cheese tart,
poached free range hen's egg and spring vegetables

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Lemon

Lemon chibouste meringue and gratinated pink grapefruit

Raspberry

Perthshire raspberry panna cotta, Prestonfield's elderflower
ice cream and jelly

Mascarpone

Mascarpone and sweet cicely mousse, rhubarb sorbet

3 Courses - £30