



## Sample Restaurant Dinner Menu

Butternut and Red Pepper Soup

Teviot Smoked Salmon, Capers, Lemon & Brown Bread (supplement £3.50)

Searred Scallops, Cauliflower Purée and Parmesan

Roasted Squab Pigeon, Smoked Bacon Mousse and Thyme Tattie Scones

Cold Crab and Smoked Salmon Ravioli, Apple and Horseradish Dressing, Apple Salad

Foie Gras Ballotine, Cherries, Toasted Pain d'Épice

Goats Cheese Mousse, Beetroot Salad, Pickled Cucumber, Pear Compote (V)

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Pan Roasted Sea Bass, Chive Gnocchi, Soubise, Young Leeks, Goats Cheese Emulsion

Tasting of Pig: (Belly, Fillet, Cheek Tortellini) with Apples and Anise Jus

Searred Venison, Braised Red Cabbage, Sweet Potato, Baby Gem, Black Pudding Beignets  
and Grand Veneur Sauce

Monkfish Tail, Crispy Duck Leg, Spiced Lentils, Confit Red Peppers and Curried Foam

Aubergines and Artichoke Cannelloni, Red Pepper Sauce, Tempura Vegetables (V)

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### GRILLS

10oz Scotch Sirloin Steak (Supplement £7.00)

10oz Scotch Rib Eye Steak (Supplement £7.00)

Trio of Scotch Lamb Chops

Grills are served with Vine Tomato, Forest Mushrooms and Market Vegetables

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pudding and Cheese Menu

Coffee and Petit Fours

**3 Courses: £36.00 per person inclusive of VAT**

**2 Courses: £29.50 per person inclusive of VAT**

*All our Beef and Lamb is Scotch and Beef is aged for a Minimum of 28 Days  
Sirloin supplied by Martin Baird Butchers, Melrose.*

