

SET MENU

2 courses £22 3 courses £28

Wednesday to Friday Midday until 7pm

Southern Fried Oyster Mushrooms (v)

canarian mojo, pickled radish

(vg - made vegan on request)

allergens; gluten, sulphur dioxide, dairy

Scottish Smoked Salmon

crème fraîche, pickled golden beetroot & chive oil

allergens; fish, dairy, sulphur dioxide

Roasted Spiced Heritage Carrots

ailo verde, crispy chorizo, garlic tahini dressing

allergens; gluten, dairy, sesame

Beer Battered Peterhead Haddock & Chips

chunky chips, pea purée, tartar sauce & peashoot salad

allergens; fish, gluten, sulphur dioxide, dairy, soya, alcohol

Highland Venison Burger

caramelised red onions, haggis, applewood smoked cheddar,
peppercorn sauce & rosemary fries

allergens; dairy, gluten, sulphur dioxide, egg

French Pumpkin Risotto (v)

chestnut mushrooms, confit garlic, jerusalem artichoke crisps
parmesan & fried sage

(vg - made vegan on request)

allergens; celery, soy, dairy, gluten

Sticky Toffee Pudding (v)

butterscotch sauce & vanilla ice cream

allergens; gluten, dairy, egg

Chocolate Mousse

chocolate soil, shot of espresso & vanilla ice cream

allergens; gluten, dairy, egg

Raspberry Sorbet (vg)

w/ toasted almonds

allergens; nuts