

MARKET MENU

Chef's soup of the day

Chicken liver parfait

Fig chutney, toasted brioche

Smoked John Ross Jr, Aberdeen haddock fish cake

Caper mayonnaise

Classic Caesar salad

Marinated anchovies

Wild mushroom ravioli

Aged parmesan

Braised shin of Scottish beef

Creamed mash, seasonal vegetables

Pan roasted fillet of Shetland salmon

New potatoes, seasonal vegetables

Outdoor reared pork loin steak

Roast potatoes, seasonal vegetables

Seasonal vegetables, hand cut chips, mixed salad, new potatoes

£2.50 each

Sticky toffee pudding, vanilla ice cream

Classic lemon tart, crème fraîche

Selection of ice cream

Selection of British cheeses

With real ale chutney and biscuits

MARKET MENU TWO

Chef's soup of the day

Pressed ham hock & parsley terrine

Spiced pear chutney

Pan roasted fillet of mackerel

Lime shallot dressing

Classic Prawn cocktail

Spiced "Marie Rose" sauce

Goat cheese and sun blushed tomato panzotti

Tomato sauce, aged parmesan

Char grilled outdoor reared pork porterhouse steak

Apple sauce, seasonal vegetables

Pan roasted fillet of Grey mullet

Creamed potatoes, seasonal vegetables

Braised shoulder of Highland lamb

Garlic and rosemary, seasonal vegetables

Seasonal vegetables, hand cut chips, mixed salad, new potatoes

£2.50 each

Hot chocolate brownie, vanilla ice cream

Chocolate and cherry tart, raspberry coulis

Selection of Arran ice cream

Selection of British cheeses

With real ale chutney and biscuits