

Amuse Bouche

Of the Day

£2.75

Starters

Platter of Seasonal Fruits (V)

Orange and Cointreau Mousse & Mango Syrup

£4.65

Chefs Soup of the Evening (V)

House Bread and Butter

£4.45

Seared King Scallops

Cauliflower Puree & Curry Oil

£7.95

Terrine of Corn Fed Chicken

Endive Salad, Golden Raisin and Rosemary Flower Syrup

£5.65

Rosslea's Seafood Chowder

With Water Biscuits & Fresh Garden Herbs

£5.15

Stornoway Black Pudding

Wild Rocket, Crispy Bacon, Poached Eggs and Apple Compote

£ 5.95

Palette Cleanser

Of the Day

£2.75

Main Courses

Pan Roasted Organic Chicken Breast

With Mushroom & Thyme Fricasse

£14.45

Seared Loch Fyne Salmon

Mustard & Dill Mash & New Season Asparagus

£14.45

Char-Grilled Fillet of Scottish Beef

Onion Marmalade, Sweet & Sour Cherry Tomatoes, Balsamic Reduction and Seasonal Vegetables

£22.95

Goats Cheese & Spinach Tart

Kalamata Olive & Basil Compote, Ricolla & Herb Salad (V)

£12.45

Marinated Fillet of Black Bream with Seared Scallop

With an Etuvée of Baby Summer Vegetables

£15.95

Assiette of Pork

Sautéed Savoy Cabbage, Pomme Fondant & Caraway Jus

£16.45

Pre-Dessert of the evening £2.95

Dessert

Dunin Berries & Cream
with Sable Biscuits, Pimms Gelee

Baileys Parfait
Florentine Biscuit's

Toffee & Caramelised Banana Cheesecake

Chocolate Tart
with Raspberry & Mint Compote

Assiette of Sorbet

All £5.45

Slate of Petit Fours

£2.95

McKever Scottish Cheese Board

Isle of Mull Cheddar, Gruth Dhu, Drumloch, Inverloch,
Lanark Blue & Howgate Brie

£7.95

Selection of Teas & Freshly Ground Coffee

£2.25