



Dinner Menu

Crab & Apple Salad

lemon mayonnaise, melba toast

Fig & Red Onion Tart Tatin

black pepper vinaigrette

Haggis Neeps & Tatties

whisky cream sauce

Pan Seared Scallops, Bacon & Black Pudding, Aged Basalmic (£4 surcharge)

Yellow Split Pea Soup

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Caramelised Duck Breast

roasted rhubarb, pak choi, boulangere potatoes

Pan Seared Sea Bass

crunchy coconut slaw, rose & lime dressing

Baked Breast of Chicken

stuffed with stornoway black pudding, creamed onions, new potatoes, fine beans

Pumpkin & Spinach Curry

mixed pepper salad, rice, flatbread

10oz Tullochs of Paisley Sirloin Steak Garni (£7 surcharge)

onion rings, cherry tomatoes and mushrooms

8oz Tullochs of Paisley Fillet Steak Garni (£9 surcharge)

onion rings, cherry tomatoes and mushrooms

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Traditional Raspberry Cranachan

homemade shortbread

Chocolate, Orange & Coconut Cheesecake

orange syrup

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Mixed Berry Meringue

fresh cream, fruit compote

Brandy Snap Basket

chef's speciality ice creams

£25 per person