## GIGNATURE

## 2 COURSES 29.95 | 3 COURSES 35.95

## STARTERS

## CLASSIC CULLEN SKINK

Smoked haddock, potato, leek, light cream veloute, warm bread

CRISPY VEGETABLE GYOZA $V$
Pink pickled ginger, slaw, noc nam dressing

## BLOODY MARY PRAWN COCKTAIL

Plump king prawns, prawn Bloody Mary mayo, pickled cucumber, cherry tomato, sourdough wafer

GATEAU OF HAGGIS \& BASHED NEEPS
Champit tatties, whisky \& Arran mustard sauce
HENDRICK GIN CURED SMOKED SALMON
Citrus \& dill crème fraiche, pickled cucumber, sourdough wafer

## MAINS

CORN FED BREAST OF CHICKEN
Wild mushroom \& pancetta cream sauce,
fondant potato, calvo nero
SLOW ROASTED PORK BELLY
Pork Belly Glazed baby apple, rich butter mash,
crispy kale, calvados \& thyme jus
THYME ROASTED LAMB
Dauphinoise, honey roast root vegetables, cherry tomatoes, mint sauce, lamb jus

FILLET OF SALMON
Lightly spiced mussel cream, buttered greens, cumin paramentier potatoes

STEAK ET FRITES
10oz flat iron, peppercorn sauce, watercress, fries

## DESSERTS

WHITE CHOCOLATE \& ESPRESSO PAVLOVA
White chocolate sweetened coffee mascarpone,
espresso ice cream, soft centred pavlova,
dark chocolate sauce
DARK CHOCOLATE BELGIAN DELICE
Vanilla ice cream, honeycomb crunch, chocolate sauce
BAILEYS \& CARAMEL CHEESECAKE
Butterscotch sauce, vanilla ice cream, white chocolate shard
APPLE \& BRAMBLE CRUMBLE $V$
Crème anglaise, lemon crumb, vanilla ice cream
SCOTTISH CHEESE SELECTION
Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

## SIGNATURE

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## FOOD ALLERGENS \& INTOLERANCES:

