

## *Dinner Menu*

Served Friday, Saturday, Sunday, Monday 6.30 – 8.30 pm.  
Orders must be received by 9.00 pm on the day prior to dining.  
If you have any allergies, please let us know prior to ordering.

### Starters

Chickpea and Harissa Soup, Pitta Crisps **(V)** ~ £7.50

Garlic & Parmesan Buttered Prawns, Tomato & Chilli Concasse ~ £10

Chicken Rissole served on a Portobello Mushroom, Creamy Paprika Sauce ~ £9

Crab Cakes, Pickled Mango & Summer Vegetables ~ £11

Black Sesame crusted Beef Carpaccio served in Lettuce & Kimchi Cups ~ £14

Grilled Asparagus, Hazelnuts, Lanark Blue Cheese, Hollandaise Sauce **(V)** ~ £8.50

### Mains

Sautéed Chicken Breast, Baked Aubergine & Tomato, Fried Potato Slices, Cucumber & Crème Fraiche ~ £23

Honey Mustard Pork Sausage, Green Lentils, Cheddar Mash, Sweet & Tangy Tomato Salad ~ £22.50

Smoked Venison & Pickled Pepper Burger, Apple Slaw, Sweet Potato Fries ~ £22

Pork Olives, Apple Cider Sauce, Pancetta Potato Cake & Vegetable Stack ~ £24

Salmon & Prawn Wellington, Prawn Sauce, Buttered Dill New Potatoes ~ £25

Fillet of Perthshire Venison, Roasted Sweetfire Beetroot, Black Pudding & Potato Croquette,

Chorizo & Sweet Potato Purée, Rich Game Jus ~ £34.50

Fillet Steak, Garlic Butter, Hand-cut Chips, Watercress & Heritage Tomato Salad ~ £34

Pearl Barley & Mushroom Risotto, Confit Organic Carrot, Crispy Kale, Orange Miso Drizzle **(V)** ~ £19.50

### To Finish

Chef's Desserts of the Day

Fine Cheese Selection & Biscuits