

Set Price Menu – February

Monday – Thursday 12-3 / 6-7pm

Friday 12 noon – 5pm

2 courses 12.45 per person // 3 courses 15.45 per person

Soup of the day served with ciabatta

Variations of candy, golden and with ciabatta purple beetroots
with goat's cheese mousse

Breakfast stack:

black pudding, Haggis, quails egg, and hollandaise sauce

Frito Misto served with garlic aioli

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Warm salad of chargrilled chicken, kale, rocket, sweetcorn, pomegranate,
sunflower seeds bound with a parmesan dressing

Gnocchi, roast butternut squash garlic, olive oil
and a sage and hazelnut pesto

Moules frites: A half kilo of Scottish mussels cooked in bacon,
leek and cider, served with hand cut chips

Chicken supreme stuffed with goat's cheese and spinach with a toasted
pine nut cream sauce, polenta cake and pancetta fries green beans

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Chocolate brownie sundae

Peanut butter cheesecake, peanut brittle and a dark chocolate sauce

Selection of fine cheese, with apple compote and oatcakes

Cereal milk and apple panna cotta with apple compote and granola

Add a glass of 125ml wine for £3.40

Trebbiano-Ugni Blanc, Sangiovese Red or Sangiovese Ros

Some items on this menu are subject to change.