



# CELEBRATION MENU

## STARTERS

### Soup of the Day *(v, vea, gfa)*

Warm focaccia, flavoured butter

### Haggis Strudel

Oatmeal crumb, turnip fondant, thyme and whisky jus

### Confit Ham Hock *(gfa)*

Pickled shallot and caper terrine, golden beetroot relish, endive and fine herbs

### Cullen Skink Velouté

Smoked haddock and leek, creamy potato soup

### Roast Pepper Hummus *(v, vea, gf)*

Pickled watermelon, cucumber relish, sweet drop, marinated feta, grain salad

## MAINS

### Cornhill Steak Pie

Slow braised chuck of beef, rich wine gravy, buttered mash potato, glazed carrots and sprouting broccoli

### Ballotine of Chicken *(gf)*

Tarragon and spinach, king oyster mushroom, roast heritage carrot, madeira jus

### Grilled King Oyster Mushroom *(gfa, v, vea)*

Truffled risotto cake, caramelised shallot, tarragon essence

### Beer Battered Haddock

Sustainable haddock, chunky chips, tartare sauce and mushy peas

### House Beef Burger

6oz Prime beef patty, crisp gem lettuce, tomato, coleslaw, brioche bun, house sauce, crisp pickle and fries

Add cheese/ haggis £2

## SIDES

Chive Mashed Potato *(v, gf)* £5.25

Hand Cut Chips *(v, ve, gf)* £4.95

Beer Battered Onion Rings *(v, ve)* £4.75

Glazed Roots and Heritage Beets *(v, vea, gf)* £4.75

Baby Spinach, Endive  
and Rocket Salad *(gf, v, vea)* £4.45

Pickled shallot, white grape  
and celery, sherry vinaigrette

Focaccia *(v, vea)* £4.45

Flavoured butter and balsamic vinegar

Bashed and Buttered Neeps £4.95

## DESSERTS

Sticky Toffee Pudding *(v)*

Salted caramel, vanilla ice cream

Bramley Apple and Bramble

Crumble Slice *(v, vea)*

Vanilla ice cream and anglaise

Warm Pecan Pie *(v)*

Maple cream, orange crème fraîche

Scottish Cheese Board *(gfa)*

Errington Farmhouse Cheeses: Cora Linn,  
Clava brie, Lanark blue, spiced chutney,  
apple and biscuits