

## A LA CARTE MENU 2012

### STARTER

carpaccio of melon, green apple sorbet and seasonal berries	£5.15
scottish salmon terrine, petit salad, lemon cucumber and caper dressing	£5.70
twice baked smoked cheese soufflé, baby leaf salad, beetroot chutney	£5.35
smoked chicken, baby gem, parmesan shavings, caesar dressing	£5.35
duck parfait, date and orange compote, toasted brioche	£5.35
creamed wild mushroom served in a crisp filo cup	£5.35
spicy crab cake, tomato and lime tapenade	£5.70
haggis, neeps and tatties wi' whisky sauce	£5.15

### SOUP

mull cheddar and cauliflower	£4.45
roasted red pepper and vine tomato, basil cream	£4.45
traditional scotch broth	£4.45
cream of mushroom with herb garlic croutons	£4.45
pea and mint	£4.45

### MAIN COURSE

steamed paupiette of haddock filled with prawn mousse	£16.00
confit of duck served with plum sauce	£15.65
stuffed saddle of lamb with spinach and mushrooms	£16.50
roast sirloin of british beef with traditional yorkshire pudding and horseradish	£18.50
breast of corn-fed chicken roasted with honey, lemon and thyme	£14.15
fillet of salmon en croute, vine tomato and butter sauce	£15.20
haggis filled breast of chicken, wholegrain mustard jus	£14.65
fillet of pork with black pudding and apple	£16.00
oven baked fillet of sea bass, sauce vierge, fennel & oyster mushroom	£17.50
slow roasted lamb shank, mustard mash, red wine and rosemary gravy	£15.10
braised blade of beef, cabbage and smoked bacon	£15.65

### DESSERT

rhubarb shortcake	£5.35
caramelised apple parfait	£5.35
crème brulee	£5.35
strawberry semifredo ,raspberry mousse, almond biscuit	£5.35
glazed lemon tart, blackberry sorbet	£5.35
raspberry cranachan served in a crisp tuille	£5.35
sticky toffee pudding	£5.35
rich chocolate pave with fresh fruits	£5.35
trio of desserts	£5.95
selection of scottish cheeses, oatcakes and grapes	£5.95

(fair trade fresh ground coffee and mints included in the dessert price)