

## Lunch Menu

### Starters

Arbroath smokie Cullen skink soup  
Smoked salmon with a purple potato salad  
Haggis croquettes with a spiced celeriac puree  
Ratatouille with grilled goats' cheese

### Mains

Honey roast chicken breast on a pea and smoked ham hough risotto  
Braised pork belly with pea puree, black pudding and saffron potatoes  
Pan fried hake fillet with a seafood bouillabaisse  
White truffle gnocchi with pesto and parmesan

### Desserts

Dark chocolate moelleux with orange sorbet  
Coconut parfait with passionfruit curd  
Apple tart fine with clotted cream ice cream  
Morangie brie and Apres Soleil cheese's with oatcakes

2 courses £12.50

3 courses £17.50

## Evening Menu

### Starters

Pan fried west coast scallops with pea purée and black pudding  
£9.50  
Brown crab and chilli bake with lemon crème fraiche  
£7.50  
Pork cheek terrine, pickled silverskin onions & radicchio  
£7

Honey, mustard and dill Salmon gravlax with purple potato and watercress  
£7.50

White truffle and asparagus risotto with parmesan velouté  
£7

## **Mains**

Braised beef shin wellington with potato Tartiflette and rocket salad  
£19

Herb crusted cod fillet on an Arbroath smokie casserole  
£18.50

Pan fried corn-fed chicken breast, Parisienne gnocchi & pancetta lardons  
£18

Scottish salmon fillet with a seafood bouillabaisse and saffron potatoes  
£19

Ratatouille and mozzarella cannelloni bake with toasted sourdough  
£16.50

## **Desserts**

Dark chocolate and chilli mousse with honeycomb  
£7

Caramel apple clafoutis with vanilla crème anglaise  
£6.50

Coconut parfait with passion fruit curd and peanut praline  
£6.50

Tarte au citron with clotted cream ice cream  
£6.50

Cheese's (Après Soleil, Blue murder and Morangie brie)  
£8.50