

# SUNDAY LUNCH

2-courses 32 / 3-courses 39



## Leek & Tattie Soup

Scottish cheese & onion scone (V)

## Tobermory Smoked Trout

Lemon Blini, gribiche sauce (GFA)(DFA)

## Creedy Carver Spiced Duck Terrine

Five spice, plum & star anise chutney, gingerbread (GFA) (DF)

## Heritage Tomato Salad

Vegan burrata, grilled peach, pickle shallot (V, VG, GF)

## Roast Sirloin of Scottish Beef

Beef fat roast potatoes, root vegetables, Yorkshire pudding, red wine jus (DFA, GFA)

## Fillet of Scottish Salmon

Tenderstem broccoli, lemon & caper butter sauce (GF)(DFA)

## Thyme & Garlic Chicken Breast

Creamed mash, chantenay carrot, chicken sauce (GF)(DFA)

## Salt Baked Celeriac

Tomato & chickpea stew, vegan feta cheese (V, VG, GF)

## Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (GFA)

## Bakewell Tart

Raspberry, almond (DFA)

## Selection of Ice Cream & Sorbets

3 scoops. Please ask your server for today's selection (DFA) (DF)

## Scottish Cheese

Plum & apple chutney, sourdough crackers (GFA)

## EXTRA SIDES 6 each or 3 for 15

Roasted Bone Marrow, crispy onions (GF)

Truffled Cauliflower Cheese, St Andrew's cheddar (V)

Hand Cut Chips (V, VG, GFA)

Skinny Fries (V, GFA)

Honey Glazed Chantenay Carrots (V, VGA, GF)

Caesar Salad, anchovies, parmesan (GFA)

House Salad, mustard dressing (V, VG, GF)

Charred Tenderstem Broccoli, flaked almond (V, VG, GF)

Rosemary New Potatoes, bacon, sour cream (VGA, GFA)

Creamed Mash, chives (V, VGA, GF)