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# MOTHER'S DAY LUNCH MENU

Sunday 15<sup>th</sup> March

Two Courses, £30 per person | Three Courses, £39 per person

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## TO START

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### Cauliflower Velouté

artichoke crisps, truffle oil (gf, v)

### Warm Chicken & Stornoway

#### Black Pudding Roulade

with wild garlic and thyme, endive and pickled shallot salad, sherry vinegar dressing

### Campbells of Perth Smoked Salmon

whisky and gin cured, salmon rilette, dill and caviar potato salad (gf)

### Glazed Goats Cheese

olive tapenade, confit tomato, basil and sourdough crisp (gfa, v, vea)

### Chermoula Spiced Houmous

cracked green wheat, zaatar, pickled watermelon, minted almond dressing (ve)

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## MAINS

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### Sunday Roast

served with duck fat potatoes, honey glazed roots, spring greens and Yorkshire pudding (gfa)

roast leg of lamb studded with confit garlic and rosemary  
*or*

slow cooked rump of beef with a treacle and herb glaze

### Grilled King Oyster Mushroom

pearl barley cassoulet, spring greens, onion purée, tarragon emulsion (ve)

### Lemon Sole Fish & Chips

tempura batter, shoestring fries, crushed peas, tartar sauce and lemon (gfa)

### Seared Sea Trout

horseradish potato, fennel velouté with Shetland mussels, tomato and baby leek (gf)

### Cornfed Chicken

roast breast and fricassée of confit leg, thyme roast carrot, buttered mash (gf)

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## DESSERT

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### Pistachio White Chocolate Ganache

strawberry and raspberry cake (v)

### Earl Grey & Baileys Crème Crûlée

butter shortbread (v, gfa)

### Hazelnut & Chocolate Crèmeux

muscovado cream and roasted chocolate (v)

### Lime & Coconut Panna Cotta

coconut crisp and mango (ve, gfa)

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ALLERGENS v - vegetarian, ve - vegan, vea - vegan available, gf - gluten free, gfa - gluten free available

**Should you have any allergens or intolerance requirements, please speak with a member of our team prior to ordering.**