

MARKET LUNCH MENU

Friday – Sunday | 12pm - 2.30pm 2 Courses £20 | 3 Courses £25

TO START

Langoustine Bisque

Aged Parmesan, Aioli, Croutons

Baked Ayrshire Beetroot & Tomato Salad

Chevre Goats Cheese, Basil, Aged Balsamic

Soup of the Day

Please ask your server for more detail

Chicken Liver Parfait

Toasted Brioche, Kumquat & Orange Chutney

Assiette of Ripened Fruit

Exotic Fruit Compote, Citrus Sorbet

MAIN DISHES

Paupiette of Lemon Sole

Tartar Herb Crumb, Pomme Purée, Spinach

Roast Corn Fed Chicken

Haggis, Neeps, Tatties, Caramelised Onion,
Whisky Sauce

Grilled Scottish Salmon

Fricassee of Shallot & Leek, Creamed Potato,
Arran Cheddar Cheese Glaze

Wellington of Truffled Celeriac

Paris Brown Mushroom, Marinated Plum
Tomatoes, Cabbage, Chateau Potatoes,
Hazelnut Pesto

Slow Cooked Flat Iron Beef Aux Poires

Pomme Frites, Pink Peppercorn Sauce,
Heritage Tomato Salad
(+£3 Supplement)

THE SWEET SPOT

Baked Salted Caramel Custard Tart

Blackthorn Salt. Hazelnut Croquant,
Crème Fraiche Ice Cream

Pink Lady Apple Tarte Tatin

Crème Anglaise, Vanilla Ice Cream

Pina Colada Panna Cotta

Spiced Pineapple Compote, Lime, Coconut

Warm Chocolate Fondant

Cherry, Orange, Pistachio,

Selection of British and Continental Cheeses

Crackers, Quince, Grapes, Homemade Chutney
(+£5 Supplement)

ON THE SIDE

Skinny Chips £5

Thick Chips £5

Seasonal Vegetables £6

House Salad £5

Tator Tots, Truffled Mayo, Parmesan £7

SNACKS

{while you wait}

Gordal Olives £5

Smoked House Nuts £4

In-House Baked Bread £5