

# September

## Starters

### Goats cheese log

rolled in whisky toasted oatmeal & cracked pepper with a confit tomato & garlic crouton  
£5.95

### Duo of home smoked fish

Loch Duart salmon, hot smoked over peat served with a mousse of smoked Loch Earn trout  
£6.95

### Venison pâté

with a port wine & red onion marmalade and toasted home made bread  
£5.45

### Crab cakes

with a lime, coriander & pickled ginger salsa  
£5.45

### Haggis in filo pastry

with an Irn Bru chilli jam  
£5.95

## Mains

### Roast monkfish

with buttered kale, beetroot, saffron potatoes and an orange hollandaise  
£15.45

### Rump of Highland lamb

with rosemary bread & butter pudding, borlotti bean & mint purée and a cinnamon spiced jus  
£14.95

### Medallions of venison

with a butternut squash mash, drunken pears and a jus finished with a hint of chocolate  
£14.95

### Grilled Aberdeen Angus sirloin steak

with a Lanark Blue butter or cracked peppercorn sauce  
accompanied by mushrooms, tomato and rosemary roast potatoes  
£18.95

### Tobermory tart

a savoury tart of Mull Cheddar from Sgriob Ruadh Farm, new potatoes and tomato relish  
£12.95

# *Desserts*

## **Sticky Toffee Pudding**

served with butterscotch sauce centre and vanilla ice cream

## **Plum tarte tatin**

served with cinnamon ice cream

## **Blackberry mousse**

with a Glayva syrup

## **White chocolate pannacotta**

with a lavender shortbread

## **De-constructed apple crumble**

baked apple, oatmeal biscuit and vanilla custard

All desserts above £4.95

### ***Why not try a classic dessert wine to accompany pudding***

Gold Muscat Weltevrede, South Africa £5.60 (100ml)

## **A trio of Scottish Cheeses**

Sgriob Ruadh Mull Cheddar, Clova Brie and Lanark Blue, served with oatcakes

£6.95

### ***Port is the classic accompaniment to cheese***

Barros Late Bottled Vintage 2005 £5.75 (100ml)

## **A cafetiere of coffee**

with home made tablet

£2.25