

October

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
£5.95

Haggis in filo pastry

with an Irn Bru chilli jam
£5.45

Mains

Oven roast North Sea cod

on a skirlie potato cake with a mussel and saffron cream sauce and tagliatelle of leeks
£14.95

Breast of Guinea fowl

with a sausage of its leg meat and black pudding, cubed carrots, Achray potatoes
and a wild mushroom jus
£13.95

Medallions of venison

celeriac and apple purée, Jerusalem artichokes and a vanilla & cinnamon port wine jus
£14.95

Grilled sirloin steak

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

Keepers Pie

a venison and game pie served with roast root vegetables and smoked garlic mash
£12.95

Desserts

Sticky Toffee Pudding

served with butterscotch sauce and vanilla ice cream

Iced pear soufflé

with a blueberry jelly

Chestnut & marscapone mousse

with a lime syrup

Apple pannacotta

coated in toasted almonds, served with an almond tuile

Chocolate & orange tart

with a Drambuie cream

All desserts above £4.95

Why not try a classic dessert wine to accompany pudding

Gold Muscat Weltevrede, South Africa £6.20 (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