

Market Menu

2 COURSES £25.95 | 3 COURSES £29.95

STARTERS

SOUP OF THE DAY (V)

crusty bread & house whipped butter

AYRSHIRE HAM HOUGH TERRINE

piccalilli, apricot, crostini

CULLEN SKINK

handmade soda bread, whipped butter

GRILLED ASPARAGUS (V)

poached hens egg, herb hollandaise

MAINS

PAN SEARED COD

textures of cauliflower, mango relish, potato crisp, harissa potatoes

ROAST LEG OF LAMB

panache of seasonal vegetables, roast and dauphinoise potatoes, mint jus

SALT BAKED AUBERGINE (VG)

oyster mushroom, Romanesco, spinach, truffle oil

PAN ROASTED SUPREME OF CHICKEN

heritage carrots, carrot & orange puree, dauphinoise potatoes, chicken jus, garlic crumb

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

passion fruit sorbet

VANILLA BRULEE

chocolate chip cookie

WARM CHOCOLATE BROWNIE

pistachio ice cream, chocolate sauce, honeycomb

SCOTTISH CHEESE SELECTION

grapes, quince, chutney, oat cakes (£5 supplement)

All of our meats are cooked pink for maximum flavour and texture, please request if otherwise preferred. Please make your servers aware of any dietary requirements.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

A number of our dishes can be adapted to cater for your food allergies and dietary requirements.

Please speak to your server who will be able to advise. Full allergy information for each dish is available upon request.

Allergy Disclaimer: We can't thank you enough for visiting and we welcome everyone into our hotel. Please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. Please be aware that our food may contain or may have come into contact with common allergens, such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or gluten. We follow good hygiene practices at all times; however, whilst a dish may not identify a key allergen as an actual ingredient, due to the wide range of ingredients and preparation / cooking methods used within our kitchens, foods may be at risk of cross contamination by other ingredients.