



LUNCH MENU

£15.95
2 courses

£19.95
3 courses

Cauliflower soup

cauliflower beignets, white truffle oil

Goats cheese and vegetable salad

vinaigrette of herbs

Ham hock terrine

homemade piccalilli & herb salad

New season pea risotto

asparagus, mint & Parmesan

Pan fillet of sea bream

spiced cous cous, aubergine puree & tomato vinaigrette

Pot-roasted corn-fed chicken

baby gem lettuce from the castles garden, wild mushrooms & celeriac puree

Hatton Farm Pork Belly

Organic carrot puree & dauphinois potatoes

Wild mushroom tagliatelle

Parmesan shavings & tarragon

Orange Terrine

with blood orange sorbet

Hot Blairgowrie strawberry Soufflé

Strawberry ripple ice cream & shortbread biscuit

Bread & Butter Pudding

poached apricots & clotted cream

Ice Cream

selection of ice cream & sorbet

Scottish & Continental Cheese

fruit & white truffle honey