



WEEKLY MENU



Starters

Homemade soup of the day

Grilled goat's cheese, walnut crust, beetroot and celery salad

Fricassée of Scottish girolles and mussels with
toasted brioche, tarragon beurre blanc

Main Courses

Poached fillets of plaice with sauce choron

Slow braised Soay lamb's leg
with ragout of beans, peppers and tomatoes

Roast fillet of Highland venison
with apple and pine nut couscous & ginger, lime and sultana jus

Desserts

Selection of homemade ice creams and sorbets

Selection of cheese and biscuits

Cranachan with Scottish raspberries

Tea or coffee

£22.50 per person

Recommended Wines

VONDELING, Chardonnay, Paarl, South Africa, 2008	250ml £10.00	175ml £8.00
VONDELING, Erica Shiraz, Paarl, South Africa, 2007	250ml £7.95	175ml £5.95