



## Starters

Country pate with Wooley's sourdough toasted and cornichons

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Smoked salmon mousse served with crème fraiche, cucumber, lime and dill

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Roasted butternut squash and chickpeas with a tahini dressing and beetroot puree

## Main courses

Pork fillet stuffed with apple and prunes wrapped in bacon served with braised red cabbage, parmentier potatoes and a cider and pork sauce

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Roasted cod on puy lentils with crispy kale and a red wine sauce

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Aubergine, root vegetable and apricot tagine with couscous and harissa

## Desserts

Sticky toffee pudding with a toffee sauce and Arran Dairy ice cream

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Fresh cream pavlova with seasonal fruits and raspberry coulis

**Two courses - £20 Three courses - £25  
includes tea or coffee**

All dietary requirements catered for – just ask