



Starters

Roast tomato and basil soup served with Bakehouse sourdough

Smoked salmon mousse served with creme fraiche, cucumber and lime

Arran Butcher black pudding, goats cheese drizzled with honey,
roasted pine nuts and salad leaves

Main courses

Three bean chilli with chipotle and dark chocolate served with guacamole,
rhubarb salsa and homemade flatbread

Pan fried sea bass on a bed of haricot beans and sauce vierge

Braised beef cheeks in red wine with
creamy mashed potato and kale

Desserts

Sticky toffee pudding with a toffee sauce, Arran Dairy ice cream and brandy snap antlers

Roasted strawberries and rhubarb with sumac
and a baked custard with Arran Dairy ice cream

Two courses - £28 Three courses - £34

Tea or coffee £2.50

San Pellegrino 330ml can (soft drink) £2.50

San Pellegrino sparkling water 750ml £4

Please advise of any allergies - All dietary requirements catered for