

## Lunch Menu

Friday 10<sup>th</sup> August 2018

### To Start

#### **Roasted Sea Trout**

Spiced Puy Lentils – Goats Cheese Bonbon – Miso Caramel

#### **Chicken Liver Parfait**

Fig Chutney – Toasted Sourdough

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### To Follow

#### **Roast Scotch Lamb Rump**

Crushed Pea – Confit Tomato – Jus Gras

#### **Seared Cod**

Chick Pea & Baby Pepper Fricassee – Mango Emulsion

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### To Finish

#### **Toffee Apple Parfait**

Caramel Ice Cream

#### **Apricot & Pistachio Croustillant**

Apricot Sorbet

#### **Farmhouse Cheeses**

(Please note that all cheeses are unpasteurised)

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Coffee served with Petit Fours

£30.00 per person for Three Courses with Coffee

## Lunch Menu

Friday 24<sup>th</sup> August 2018

### To Start

#### **Sautéed, Hand Caught Orkney Scallops**

Spiced Puy Lentils – Goats Cheese Bonbon – Miso Caramel

#### **Roast Wood Pigeon**

Pineapple Chutney – Sourdough Toast

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### To Follow

#### **Roast Scotch Lamb Rump**

Crushed Peas – Confit Tomato – Jus Gras

#### **Roasted Halibut**

Ras el Hanout Chickpeas – Mango Emulsion

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### To Finish

#### **Vanilla Panna Cotta**

Perthshire Soft Fruits – Cardamom & Lime Consommé

#### **Iced Apple & Caramel Parfait**

Toffee Ice Cream

#### **Farmhouse Cheeses**

(Please note that all cheeses are unpasteurised)

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Coffee served with Petit Fours

£30.00 per person for Three Courses with Coffee