

Lunch Menu

Soup of the day with croutons

Spanish tortilla with black truffle shavings (V)

Mango, watermelon & pineapple in a stem ginger syrup with pink grapefruit sorbet (V)

Grilled mackerel with chargrilled spring onion, local black pudding & olive oil mayonnaise

Hot oat smoked salmon with horseradish herb cream & toasted brioche

Roast leg of Border lamb with a rosemary, garlic & Madeira jus

Deuchars beer battered haddock fillet with tartare sauce, chips & salad

Steak & mushroom red wine casserole with buttered mash potatoes

Slow cooked shoulder of farm assured pork, sage stuffing & spiced baked apple

Roasted butternut squash, sweet potato & shallot pie with in a white wine sauce (V)

All served with chef's selection of vegetables

Seville orange posset with shortbread biscuit

Salted caramel mille feuille

Wild raspberry mousse with Chantilly cream

Selection of Scottish cheese & biscuits with grapes & celery

Coffee or Tea

Members 2 courses £14.50, 3 courses £17.00

Non Member- £2 Supplement

Inclusive of VAT at 20%, service charge is not included.

Credit cards will be subject to a 2% transaction fee.

*Nuts may be present in some products and to the best of our knowledge, we use no GM soya
Please inform a member of waiting staff if you are allergic to specific foods which may result in a severe reaction.*

Diners are respectfully requested to turn their mobile phones OFF when in the Dining Room

Wednesday, 12 April 2017