



## ~ Dinner Menu ~

Available 7pm – 9pm, Monday – Saturday  
£21pp 2 courses and coffee | £25pp 3 courses and coffee

Seasonal soup of the day

Crispy fried whitebait dusted with paprika & served with lemon  
Smoked salmon & trout mousse with red peppers, lemongrass & watercress dressing  
Avocado with shallot & tomato vinaigrette & parmesan crisps  
Cantaloupe melon & parma ham with a basil dressing

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Chefs roast of the day

Grilled seabass fillet with a prawn & butter sauce & roast balsamic tomatoes  
6oz rib-eye steak with grilled tomato, mushrooms, chips & parsley butter (£4 supplement)  
Ballotine of chicken with a leek and apricot stuffing and smoked bacon  
Medallion of Scottish beef fillet with black pepper corn sauce (£4 supplement)  
Mushroom risotto, rocket & truffle oil (V)

**All mains served with a selection of vegetables & potatoes**

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Sticky toffee pudding with vanilla ice cream  
White chocolate & raspberry cheesecake  
Milk chocolate bread & butter pudding with pouring cream  
3 scoops of Grahams Scottish Dairy ice cream  
Selection of continental & Scottish cheeses with grapes, celery & biscuits

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Freshly brewed tea or coffee with RSC chocolate mints

Nuts may be present in some products and to the best of our knowledge, we use no GM soya.  
Please inform a member of 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.

**\* PLEASE NOTE \*** - a charge of 2% will be added to all credit card payments,  
**Debit cards will be accepted as normal with No additional charges.**

10.04.17