

## Starters

West coast cullen skink	£7.95
Assiette of exotic fruits, chilled mango soup, passion fruit sorbet <b>VG</b>	£8.50
Roast pumpkin & beetroot salad, orange segments, candied pumpkin seeds, rocket <b>VG</b>	£8.95
Pan Fries scallops, celeriac, apple, pancetta & miso broth	£11.95
Salmon rillettes, cucumber, smoked mussel mayonnaise & sourdough	£11.95
Chicken liver parfait, chutney, candied walnuts & toasted brioche	£8.95

## Mains

Stone Bass, new potatoes, braised fennel, clams & basil	£19.95
Halibut, crushed potatoes, sweet & sour red pepper Velouté, broccoli	£24.95
Wild mushroom tagliatelle, chestnut & oyster mushrooms, crème fraîche, aged parmesan, chives <b>V</b>	£15.95
Gressingham duck breast, potato rosti, savoy cabbage, confit duck leg	£25.95
Roast free range chicken, gnocchi, wild mushrooms, crispy sage & mushroom jus	£22.95
Harissa spiced lamb rump, tomato cous cous, romesco sauce, sun dried tomatoes, feta	£25.95
Provençale vegetable lattice en-croute, baby carrots, broccoli, pesto <b>VG</b>	£17.95
Scotch fillet of beef, local potatoes, carrots, broccoli, red wine jus	£32.00
Add two Troon Bay Langoustines	£10.00

## Desserts

Selection of Scottish Cheeses <b>V</b>	£11.00
Salted caramel Mille feuille, blackberries, cappuccino ice cream <b>V</b>	£8.50
Chocolate and hazelnut tart, praline & orange ice cream <b>V</b>	£8.50
Honey & thyme roasted peach, burnt white chocolate, raspberries & almonds <b>V</b>	£8.50
Taste of the Caribbean	£8.50
Selection of chefs gelatos <b>VG</b>	£5.95

### ALLERGENS AND INTOLERANCES

Allergen information is available for all of our dishes and ingredients upon request. We also have a variety of vegetarian and vegan options, just look out for the symbols:



Please speak to a member of our team before ordering.