



## STARTERS

Stuart Grant Haggis

*Scotland's national dish served with neeps and tatties and a veal sauce*

Scottish garlic mushrooms on toast (v)

Chicken liver pate

*toasted bloomer, shallot chutney*

## MAINS

10 oz Ribeye steak

*Marbled Scotch rib served with hand-cut chips*

Sea bass

*porcini mash, red wine sauce*

Wild mushroom open ravioli (v)

## DESSERTS

Cranachan

*A traditional Scottish dish of mixed berries blended with whisky, honey, toasted oats and cream*

Sticky toffee pudding

*Vanilla ice cream, caramel sauce*

Chocolate pot

*shortbread biscuits*

A selection of British cheeses

*(£5 supplement)*

**£40**

*A discretionary 12.5% service charge will be added to your bill*