

STARTERS

Argyll smoked salmon Cucumber & horseradish

Garden vegetable soup Lettuce & lovage

Burrata
Tomato, aubergine & olive oil

MAINS

Roast sirloin & braised cheek of Perthshire beef Roast Chicken, sage & onion Chickpea, courgette & mushroom filo pie

Our roasts are served with Yorkshire pudding, carrot, goose fat potatoes & cauliflower cheese

Sea trout
Autumn vegetables & butter sauce

DESSERTS

Choose from our dessert bar

£30 | Two-course £38 | Three-course

Served 12noon - 4pm

If you have any concerns regarding food allergens, please ask a member of our team and you will be provided with detailed information on each dish