



SUNDAY LUNCH

STARTERS

Argyll smoked salmon
Cucumber & horseradish

Garden vegetable soup
Lettuce & lovage

Burrata
Tomato aubergine & balsamic glaze

MAINS

Roast Sirloin & braised cheek of Perthshire beef

Chicken supreme, sage & onion

Chickpea, courgette & mushroom filo pie

Pan-roasted salmon, winter vegetables & butter sauce

Our roasts are served with Yorkshire pudding, carrot,
roast potatoes, greens & cauliflower cheese

DESSERTS

Choose from our dessert bar

£37 | Two-Course

£45 | Three-Course

Served 1pm - 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