

TABLE D'HOTE MENU

3 courses 38

Atlantic prawn and Brown crab cocktail  
Marie Rose sauce, baby gem lettuce

Chicken liver parfait  
red onion, golden raisin chutney, walnut croutons

Celeriac and apple velouté  
roasted hazelnuts, truffle oil

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Fillet of sea trout  
steamed root vegetables and curry sauce

Steak and Ale Pie  
Scotch beef, button mushroom, mash potato, Edinburgh Gold Ale

Cauliflower and chestnut risotto  
vegetarian parmesan shavings  
*vegan option available*

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Callebaut dark chocolate terrine  
Maldon salt, honeycomb

Isle of Mull Cheddar and Blue Stilton  
quince jelly, oatcakes

Lemon tendercake  
chocolate crème patissiere, vanilla meringues, raspberry gel  
*vegan*