

A LA CARTE

Cullen skink	£6.25
Vegetarian soup du jour	£4.75
Smoked salmon from Bute with walnut and raisin bread	£9.25
Moule au saffran (mussels in a creamy saffron sauce with onion and leek)	
Starter	£8.25
Main	£10.95
Crottin goat cheese on toast served with walnut dressing and apple crisps	£6.75
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Pan-fried Gressingham duck breast served with orange and star anise sauce	£16.95
Roasted herb crusted rack of lamb with Dijon mustard served with a white wine jus	£17.95
Saddle of highland deer coated in oatmeal and black pepper served with a whisky sauce	£22.50
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Both fish and vegetarian options will always be available and will appear on the blackboard together with	
a) Specials reflecting market influences	
b) Desserts	
Scottish cheese selection served with mini Arran oatcakes and chutney	£7.25