

# 1<sup>st</sup> Floor Dining Menu

2 courses £31 / 3 courses £35

## Starters

Freshly made soup accompanied by a mini rustic roll (GFA)(DFA)

Smooth chicken liver pate served alongside caramelised onion chutney and isle of Arran oaties (GFA)

Duo of Melon with peach compote, flaked almonds and passionfruit sorbet (VV)(GF)(DF)

North Atlantic prawns with lightly spiced Marie rose sauce,  
Iceberg lettuce, pickled red onions, cherry tomatoes, cucumber & lemon (GF)(DF)

## Mains

Peppered breast of British chicken with a curried coconut emulsion (GF)

Slow cooked steak and ale pie with a butter puff pastry top served with a rich beef gravy (GFA)

Baked fillet of salmon with a basil pesto & white wine cream (GF)

Vegan chickpea and roast cherry tomato dahl accompanied by steamed rice and Arctic flatbread  
(GFA)(DF)(VV)(V)

**Or**

Vegan beetroot and fennel wellington topped with beetroot relish (VV)(DF)(V)

All accompanied by roasted root vegetables and sauté new potatoes (GF)  
(please nominate the vegetarian option no less than 48 hours before your event)

## Desserts

Vegan banoffee cheesecake with pistachio crumble & raspberry sorbet (DF)(VV)(V)

Warm sticky toffee pudding with caramel sauce accompanied by fresh berries & vanilla ice cream

Belgian chocolate profiteroles with fresh strawberries and Chantilly cream

Vanilla pannacotta with Biscoff crumb, sugar poached strawberries & caramelised white chocolate

\*Parties of 13 to 35 covers - choices as above

\*Parties of 36 to 60 - select 2 choices per course

*(Menu to be reduced whether pre-ordering or ordering on the night)*

If providing a pre-order, we will include a complimentary glass of sparkling wine or orange juice on arrival. Pre-order MUST be received at least 72 hours prior to your event

Dietaries key:

V = Vegetarian, VV = Vegan, GF = Gluten Free, DF = Dairy Free

GFA = Gluten Free Available, DFA = Dairy Free Available, please ask your server