



Mothers Day Menu

APPETIZERS

CHEF'S SOUP OF THE DAY (VV)(GF*)
sourdough bread & butter

WILD MUSHROOM & SMOKED SCARMOZA ARANCINI
tomato & basil sugo, truffle oil aioli

CLASSIC NORTH ATLANTIC PRAWN & CRAB COCKTAIL (GF*)
butter, brown bread & smoked paprika

ZUCCHINI TEMPURA (VV)(GF*)
pea shoots, pickled red onions, radish & sweet chilli sauce

PRESSED SMOKED HAM HOUGH & CRANBERRY PARFAIT (GF*)
spiced apple chutney purée, cornichons & toasted focaccia bread

MAIN COURSE

TRADITIONAL ROAST BEEF (GF*)
all the trimmings

PUMPKIN STUFFED TORTELLINI
butternut squash purée, red cabbage confit, saffron butter sauce, crisp sage & seeds

TUMERIC SPICED CAULIFLOWER STEAK (VV)
pomegranate, herby avocado hummus, toasted pumpkin & sunflower seeds, salsa verde

ROASTED & ROLLED HONEY-GLAZED PORK BELLY
date & nduja stuffing, mixed bean & Calabrian sausage casserole, tender stem broccoli,
pork scratchings & red wine jus

LOCH FYNE MUSSEL & CLAM LINGUINI
scorched cherry plum tomatoes, coriander fresh chillies & black olive pangrattato

DESSERTS

STICKY DATE TOFFEE PUDDING (VV*)
salted caramel sauce & vanilla ice cream

RHUBARB & GINGER BRULÉE (GF*)
lemon shortbread & confit rhubarb

DARK CHOCOLATE CHEESECAKE
peppered strawberries

WARM TOFFEE & APPLE CRUMBLE
vanilla custard or banoffee ice cream

SELECTION OF SCOTTISH CHEESE (GF*)
water biscuits & oatcakes

3-courses £40.00pp

VV - vegan / VV* - can be vegan
GF - gluten free / GF* - can be gluten free



Mothers Day Menu

Special Cocktail included for
a special Mum



Sarti Spritz

Refreshing fruity notes of mango,
passion fruit and blood orange

Prosecco, Sarti, Soda & Lime