

"But behind all your stories, is always your mother's story, because hers is where yours begin" ~ Mitch Albom ~

TO START

 $\label{eq:chefs} Chefs Soup of the day, homemade bread (v)$ $\label{eq:chedge} Tempura of "Ramsay" black pudding, soft poached egg, cracked black pepper, red wine jus$ $\label{eq:chedge} Hand torched goat's cheese, onion marmalade, balsamic glaze (v)$

Chicken liver parfait, sweet red onions, balsamic dressed leaves, mini oat biscuits

MAIN EVENT

Butter & thyme basted chicken supreme, haggis neep & tattie bake, chipolata sausage, carrot puree, whisky jus

Scottish smoked haddock, crushed herb potato cake, green beans, spinach, hollandaise cream

Twice cooked cider braised pork belly, black pudding puree, dauphinoise potato, creamed leek & carrot, red

wine jus

Wild mushroom gnocchi, parmesan shavings, herb oil (v)

INDULGE

Sticky toffee pudding, "Windows own" butterscotch sauce, vanilla pod ice cream

Dark chocolate brownie, chocolate & orange zest sauce, vanilla pod, chantilly cream

Trio of Ice Creams, shortbread biscuits

Chef's de-constructed cheesecake of the day

3 Courses £23.95 including 125ml glass of house red or white wine

Allergies or intolerances?.....Not a problem, please see a member of the team who will be happy to help.