

RESTAURANT MENU

STARTERS

Cock-a-Leekie Soup £7.00

A traditional Scottish soup of chicken, prunes and leeks served with a twist

Hot Smoked Scottish Salmon & Peppered Mackerel £7.00

With cucumber salad with honey and mustard seed dressing

Charlton Farm Asparagus Creamy Risotto (v) £7.00

Served with a poached organic egg with lemon and herb oil

Traditional Pork & Rabbit Terrine £7.00

Wrapped in bacon and served with fresh apple chutney

MAIN COURSES

Footdee's Steak Pie £25.00

*Luxurious Scottish beef slow braised, puff pastry, tourney vegetables and potato
With a rich red wine jus*

Seared Turbot £25.00

Set upon smoked salmon filled cannelloni with wilted spinach and smoked Orkney cream sauce

Newburgh Loin of New Season Lamb £25.00

With creamed butter beans and fresh peas, rosemary and redcurrant jus

Confit Barbary Duck, Parmentier Potatoes £25.00

Sous vide leeks and beetroot with a red wine and honey jus

DESSERTS

Coffee & Cookie £7.50

Cappuccino ice cream bitter chocolate mousse and a warm Doubletree cookie

Scottish Cheese Selection £7.50

Served with bannocks and rhubarb chutney

Rhubarb Iced Parfait £7.50

Ginger biscuit

Dark Chocolate Torte & Coconut Crisp £7.50

Vanilla cream

We offer 3 of the above courses and coffee for £35.00 per person

Please ask one of our team for a wine recommendation for each course