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### SUMMER DINNER MENU

Chef's soup of the day (V) 	£4.75
Smoked chicken & mango salad with honey salted walnuts 	£8.00
Our famous cheese soufflé with Scottish cheeses & herbs (V)   	£8.00
A cambozola, grape, pistachio & pine kernel filo parcel (V)   	£7.50
A trio of smoked salmon, smoked trout mousse & prawns Marie Rose	£8.00
Spinach & mushroom & goat's cheese crepe au gratin     	£7.50
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Grilled Scottish sirloin steak with a creamy pink peppercorn sauce  	£24.00
Scottish lamb cutlets with a rosemary & port sauce 	£19.00
Spatchcock poussin, marinated in honey, garlic & lime - char grilled	£17.00
Grilled fillet of sea trout with salsa verde  	£17.00
Fillet of lemon sole stuffed with salmon & watercress with Hollandaise sauce	
Magret of duck with an orange & Grand Marnier sauce    	£21.00
Magret of duck with an orange & Grand Marnier sauce 	£19.00

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Please ask about our selection of sweets all at £6.00

Cheese & biscuits £8.00

Coffee and Fudge £2.75

IF YOU HAVE ALLERGIES PLEASE SPEAK TO ONE OF US AS NOT ALL INGREDIENTS ARE LISTED