

STARTERS

Salmon, Prawn & Pepper Tian

Crème Fraiche Dressing

Roulade of Corn Fed Chicken, Walnut & Spinach

Walnut Dressing

Pressing of Lamb & Soft Herbs

Carrot & Mint Chutney

Warm Glazed Goats Cheese

Beetroot Dressing

Fan of Galia Melon

Soft Fruits, Coulis

John Ross Jnr Smoked Salmon

Supplement £4.95

Caper & Lemon Dressing

Warm new Season Asparagus & Crispy Bacon

Supplement £2.50

Soft Poached Egg

Daily seasonal specials are available

MAIN COURSES

Braised Shoulder of Highland Lamb

Creamy Cabbage, Puy Lentil Jus

Roasted Fillet of Salmon

Peas, Leeks & Bacon

Seared Scottish Rump Tip

Button Mushroom, Onion & Pancetta and Red Wine Jus

Butter Basted Cod

Creamed Mash, Mussels & Spinach

Pan Seared Free Range Chicken Breast

Potato Fondant, Ratatouille & Thyme Jus

Roasted Garlic & Field Mushroom Risotto

Rocket & Parmesan Salad

Daily seasonal specials are available

GRILLS

Pan Seared Sirloin Steak

Supplement £8.95

Served with grilled Tomato, grilled mushroom, onion rings, Carroll's Heritage potatoes hand cut chips, choice of Béarnaise or pepper sauce

Pan-Seared Rib Eye Steak

Supplement £7.95

Served with grilled Tomato, grilled mushroom, onion rings, Carroll's Heritage potatoes hand cut chips, choice of Béarnaise or pepper sauce

DESSERTS

Warm Apple & Berry Crumble

Creamy Custard Sauce

Chilled Lemon Torte

Citrus Sorbet

Orange Panacotta

Vanilla Roasted Plums

Trio of Chocolate Mousse

Chocolate Balsamic Fondue

Selection of Scottish Cheeses

Supplement £3.95

Tomato Chutney & Savoury Biscuits

SIDES

Hand Cut Chips

£3.50

Buttered New Potatoes

£3.50

Buttered Seasonal Vegetables

£3.50

Peppercorn Sauce

£3.50