STARTERS

- Chef's soup of the day (v)
- Outdoor reared slow cooked pork belly

Apple purée, Colcannon mash

• John Ross Jr. smoked haddock roulade

Citrus crème fraîche

MAIN COURSES

Roast shoulder of Highland lamb

Sticky red cabbage, tomato and basil jus

• Pan roasted fillet of wild cod

Wilted curly kale, poached free range egg, sautéed new potatoes, chive butter sauce

• Pumpkin ravioli (v)

Chestnut and sage butter

DESSERTS

• Banana and Amaretto parfait

Dark chocolate sauce

• Mulled wine poached pear

Cinnamon ice cream

• Selection of Scottish and British cheeses £3.00 supplement)

Chutney, grapes, celery and biscuits