



## Starters

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**Leek & White Bean Soup**  
with sage butter

**Galloway Seafood Chowder**

**Penninghame Tomato & Scottish Buffalo Mozzarella Salad**  
with wild garlic pesto and spiced gazpacho shot

**Seared Scallops**  
with chorizo and caramelised pears

**Chicken & Pork Terrine**  
with pistachios and apricot relish

**Cider Soused Fillet Of Mackerel**  
with a horseradish & celery relish

**Game Terrine**  
with spiced fruit chutney

**Chicken Liver Pate**  
with Cumberland sauce and melba toast

**Penninghame Smoked Duck Breast**  
with a fresh mango & a chilli dressing

## Starters to Share

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**Bread & Oils**  
Homemade breads with olive oil, balsamic vinegar & butter

**Antipasti Selection**  
Cured meats, mozzarella, Manchego cheese, olives, sundried tomatoes, olive oil, balsamic vinegar, crusty bread.

**Fish Platter**  
Prawns, smoked salmon, mackerel pate, celeriac remoulade, citrus aioli, sweet chilli sauce & crusty bread.





# Main Courses

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## **Sea Bass**

with jerusalem artichoke purée,  
roasted garlic and red wine

## **Seared Fillet of Sea Bass**

served with a shrimp & saffron risotto  
& a chive beurre

## **Blanc Haddock**

with a cider and cream sauce served with stir  
fried kale and mashed potatoes

## **Baked Fillet of Cod**

with oven roasted balsamic tomatoes  
& a pesto crust

## **Roast Salmon**

wrapped in parma ham on a bed of tarragon and lemon crushed  
potatoes with roasted vine tomatoes

## **Roast Rump of Lamb**

with butternut squash puree, rosemary potatoes & red wine jus

## **Slow Roast Shoulder of Mutton,**

rubbed with coriander, cumin & garlic, roasted & served  
with braised, spiced Puy lentils

## **Moroccan Lamb**

stuffed with aubergine, roast pepper, rosemary  
& harissa served on a bed of jewelled cous cous

## **Pan Roasted Breast of Chicken**

with salsa verde, avocado salad, Jersey Royals  
& warm asparagus

## **Spatchcock Poussins**

with orange, sage and ginger glaze  
with crushed sweet potato

## **Pan Roast Breast of Duck**

served with a warm plums & ginger compote





# Main Courses

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## **Breast of Duck**

shredded mange tout in sesame oil,  
coriander noodles, tamarind dressing

## **Roast Breast of Local Pheasant**

with a forest mushroom risotto  
and Madeira sauce

## **Pan Fried Grouse**

with marsala, wilted kale and  
mustard mashed potatoes

## **Noisette of Venison**

Wrapped in Pancetta and served with  
Confit Garlic and Rich Port Sauce

## **Blade of Beef**

braised in red wine with mustard mash,  
crispy leeks and braising juices.

## **Sirloin of Scotch Beef**

cooked medium rare, thick cut and served with horseradish mash,  
slow roasted vine tomatoes and light peppercorn sauce

## **Butternut Squash Risotto**

rocket and parmesan garnish with  
homemade wild garlic oil

## **Chickpea & Root Vegetable Tagine**

with jewelled couscous

## **Wild Mushroom Stroganoff**

with orzo and carrots

## **Vichy Walled Garden Salad**





## Puddings

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**Molten Chocolate Fondant**  
with Scottish raspberries

**Sticky Toffee Pudding**  
with whiskey butterscotch sauce  
and vanilla ice cream

**Vanilla & Cardamon Cream**  
with forest fruit compote

**Summer Fruits in a Rose Wine Jelly**  
with crème fraiche

**Baked Raspberry**  
and ricotta cheesecake

**Lemon Posset**  
with fennel biscotti

**Sloe Gin & Bramble Crumble**  
with vanilla cream

## Cheese Board

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**Cheese Board Selection**  
Scottish & continental cheeses with grapes,  
Penninghame tomato chutney,  
apple jelly & biscuits

