

the garden room

sunday lunch

2 course £49.5, 3 course £57.5

to start

Roasted Pumpkin Velouté

pickled walnut

Twice Baked Blue Cheese Soufflé

Waldorf salad, candied walnut

Scottish Smoked Salmon

horseradish cream, capers, cucumber, dill

Perthshire Game Terrine

pistachio, fig jam, toasted brioche

to follow

Traditional Roast Scotch Beef

roast potatoes, roasted carrot, seasonal veg, beef gravy

Traditional Roast North Ayrshire Pork

roast potatoes, crackling, apple sauce, seasonal veg

Pan fried Sea Bream

*Albert Bartlett potatoes, compressed apple, dill
buttermilk sauce*

Roasted Celeriac

BBQ leek, black truffle, hazelnut

to finish

Tiramisu

coffee sponge, marscapone, white coffee ice cream

Dark Chocolate Torte

poached spiced pear, stem ginger ice cream

Vanilla Crème Brûlée

bramble, butter shortbread

Artisan Cheese Selection

traditional accompaniments (£8 supplement)



If you have any allergies/dietary requirements, please speak to a member of the team. A discretionary 12.5% service charge will be added to your final bill, 100% of which goes to our team members.

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