



Set Menu | March 2026

“Cullen Skink” Traditional Scottish Cream Broth with Smoked Haddock, Leeks & Potatoes,
Mull of Kintyre Cheddar Cheese
(Fish, Dairy)

Heritage Tomato Tart, Tomato & Olive Tapenade, Rocket and Parmesan Salad
(Gluten, Dairy, Egg, Mustard, Sulphates)

Scotch Egg, Infused with Nduja Sausage. Sauerkraut and Sweet Yellow Mustard
(Gluten, Egg, Dairy, Sulphates, Mustard)

Steak & Frites, Grilled Minute Steak, French Fries, Café de Paris Butter, Dressed Watercress
(Dairy, Mustard, Fish, Sulphates)

**Battered Haddock and Chips, Scented with a Mild Curry Powder, Pea Puree,
Coronation Tartare Sauce, Lime Wrap.**
(Fish, Gluten Sulphates)

Pea and Spinach Risotto, Topped with Mixed Wild Mushrooms, Parmesan & Chive Batons
(Dairy)

Banoffee Bombe, Toffee Sauce, Banana Ice Cream
(Dairy, Egg, Soya)

Apple Crumble Tart, Crème Anglaise, Cherry Sorbet
(Gluten, Dairy, Egg)

Selection of Ice Creams or Sorbets, please ask your server for today's flavours
(Dairy)

£25.00 Two Courses

£31.00 Three Courses

Tea, Coffee & Petit Fours £4.50

All the dishes on the menu are inclusive of VAT.

A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.