

# Set Menu

LUNCH | 2 COURSES £20PP | 3 COURSES £25PP

## Starters

- Tomato & coconut soup, garlic and rosemary focaccia (vg/df/gf available)
- Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing
- Roast cauliflower with carrot & coconut purée, pomegranate, golden raisins & toasted almonds (vg/gf/df)
- Salt & pepper crispy squid with black rice wine vinegar & chilli dip (df)

## Mains

- Thai green chicken curry with pak choi, green beans, red pepper, bamboo & steamed rice (gf/df/v available)
- Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries (gf available)
- Black lentil dahl, steamed rice & puffed roti bread (v)
- Tempura battered fish with triple cooked chips, peas & tartare sauce (df)
- Chargrilled chicken Caesar salad with gem lettuce, shaved parmesan, anchovies & brioche croutons (gf available)

## Desserts

- Sticky toffee pudding with butterscotch & Arran vanilla ice cream (v)
- Salt caramel tart, clotted cream & brandy snap crisp (v)
- Soft meringue & rhubarb with yoghurt cream & raspberry granita (v/gf)
- Vegan dessert available upon request

*Please inform your waiter of any allergies or dietary requirements you may have. Allergy information is available for each dish on our menu & can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. Please note a discretionary 12.5% service charge will be added to your bill. Minimum 10 pax.*

# Set Menu

**DINNER** | 2 COURSES £30PP | 3 COURSES £35PP

## Starters

- Tomato & coconut soup, garlic and rosemary focaccia (vg/df/gf available)
- Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing
- Roast cauliflower with carrot & coconut purée, pomegranate, golden raisins & toasted almonds (vg/gf/df)
- Salt & pepper crispy squid with black rice wine vinegar & chilli dip (df)
- Confit duck & crushed pistachio rilette, cherry gel, liver parfait & bitter leaf (gf/df available)

## Mains

- Thai green chicken curry with pak choi, green beans, red pepper, bamboo & steamed rice
- Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries
- Black lentil dahl, steamed rice & puffed roti bread (v)
- Tandoori seabass with Bombay potatoes and baby spinach (df/gf)
- Slow roast crispy duck leg, pak choi, tenderstem broccoli, tomato with a honey, sesame & soy dressing (df/gf)

## Desserts

- Sticky toffee pudding with butterscotch & Arran vanilla ice cream (v)
- Salt caramel tart, clotted cream & brandy snap crisp (v)
- Soft meringue & rhubarb with yoghurt cream & raspberry granita (v)
- Chocolate Brownie with ice cream (gf)
- Hand selected guest cheese from I.J.Mellis with paired accompaniments (gf available)

Vegan dessert available on request

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