



## DINNER

### Breads and Dips

Garlic, Olive & Mozzarella Focaccia Bread	4.5
Herb and Sea Salt Flat Bread – Humus	4
Wholemeal Bread – Balsamic– Olive Oil	3.5

### Starters

Smoked Haddock Fish Cake– Smoked Salmon–Avocado– Hollandaise	9
Chicken Liver Brandy Pate , Apple Chutney , Melba Toast	8
(v) Soup of the Day – Wholemeal Bread	5.5
(gf) X Breaded” Campbells ”Haggis Fritters – Redcurrant and Thyme Sauce	8
(v) Goats Cheese Parma Ham Spring Roll–Cherry Tomatoes– Beetroot– Balsamic	8.5
(v) Garlic Mushrooms– Toasted Focaccia– Crispy Bacon– Parmesan	7.5

### Mains

Breaded Plaice Fillets– Pea Puree – Hand Cut Chips– Lemon & Caper Mayonnaise	17.5
Confit Duck Leg – Dauphinoise– Red Cabbage– Broccoli– Honey Soy Rosemary Glaze	21
Spiced Curried Chicken Breast– Butternut Squash Puree– Pack Choi–New Potatoes	19
Seared Scabster Cod– Leeks & Potatoes– King Prawns– Courgette Salad– Chive Cream.	22.5
(v) Pea Risotto– Crispy Pakoras OR Chorizo – Toasted Pine Nuts –Rocket– Feta Cheese	18
Angus Beef Fillet – Field Mushroom – Tomato– Hand Cut Chips– Peppercorn Sauce– Salad	28

Sides ; New Potatoes, Twice Cooked Chips, Rocket & Parmesan Salad , Buttered Greens 4.5

### Puddings

Belgian Chocolate Cheesecake– Pears– Amaretti Crumb	9
(gf) X Sticky Toffee Pudding , Butterscotch Sauce, Cinnamon Ice Cream	8.5
Home Made Ice Creams and Sorbets	7
Friarton Strawberry Pavlova–Vanilla Cream – Raspberry Sauce	8
Caramelised Lemon Tart – Summer Berry Sorbet	8.5
Mature Scottish Artisan Farmhouse Cheeses – Frozen Grapes – Chutney– Biscuits	9.95

Dessert Wine & Port Served by the Glass, Liqueurs and Malt Whisky Also Available

Selection of Freshly Ground Azurro Coffees or Teas	From	2.6
Gaelic Coffee		6.5

Some Dishes Include Allergenic Ingredients. If you require Information Please Ask a Member of Staff.

(v) Vegetarian – Please Advise When Ordering (gf) X CANNOT be served Gluten Free .

Most dishes can be served Gluten Free or Dairy Free but you MUST advise us when ordering