



Autumn Lunch Menu

Two Courses £30 Three Courses £35

STARTERS

CULLEN SKINK

TOASTED OATS AND FRESH DILL, HOMEMADE BREAD & SEAWEED BUTTER

CHANA TIKI-CHICKPEA PATTIES (V) (N)

WATERCRESS, PICKLED RED ONIONS

STORNOWAY BLACK PUDDING BON BONS

CARAMELISED APPLE PUREE, STRATHDON BLUE DIP

GIN CURED GRAVADLAX

CHARGRILLED FOCACCIA, DILL CRÈME FRAICHE

MAINS

THE SILVER DARLING BATTERED HADDOCK

CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE

PORK BELLY

STUFFED WITH NDUJA, PINE NUTS AND GREEN OLIVES, BOULANGERE POTATOES, CHARRED TENDERSTEM BROCCOLI & JUS

WILD MUSHROOM RISOTTO (VE)

LOCALLY FORAGED MUSHROOMS, CRISPY FRIED CAVOLO NERO, FRESH CHERVIL

SEARED FILLET OF COD

ROASTED GARLIC MASH, CAVOLO NERO, SHELLFISH BISQUE

SWEETS

SILVER DARLING STICKY TOFFEE PUDDING

VANILLA ICE CREAM, BUTTERSCOTCH SAUCE

WARM PECAN TART (N)

RUM AND RAISIN ICE CREAM

CHOCOLATE BROWNIE

TOASTED VANILLA MARSHMALLOW, SALTED CARAMEL, POPCORN ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS & SORBETS

MENU AVAILABLE MONDAY TO FRIDAY FROM 12NOON TO 2PM
FROM MONDAY 12TH OCTOBER TO FRIDAY 13TH NOVEMBER