

# PRIX FIXE MENU

2 COURSES £19.95 / 3 COURSES £24.95

HEAD CHEF:

GRANT PORTEUS

## STARTERS

### CHILLED GAZPACHO SOUP

Basil crème fraîche and Anster cheddar

### MINICK OF ST ANDREW'S PORK CROQUETTE

Pork jus and salade mâche

### EDEN MILL GIN & SALMON MOUSSE TERRINE

Light summer salad, lemon and olive oil dressing

## MAINS

### MUSHROOM RISOTTO

Chestnut mushroom risotto topped with  
grated St Andrews Farmhouse cheddar

### THISTLY CROSS CIDER BRAISED

### CHICKEN LEG SALAD

Chicken leg, poached egg, Parmesan shavings, avocado,  
roasted shallots on bed of mixed leaves

### ROASTED EDINBURGH FILLETED COD

Hasselback potato, pea purée,  
confit cherry tomato, salsa verde

## DESSERTS

### CRANACHAN

Meringue, Wemyss whisky, roasted oats, Pittormie Farm  
raspberries and raspberry coulis

### WHITE CHOCOLATE CHEESECAKE

Eden Mill mango and passion gin liqueur sauce Anglaise

### CHEESE SOUFFLÉ

Double baked, Gruyère and Anster cheddar,  
raisin chutney

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.