## MARKET MENU

## STARTERS

Soup of the day (VGO)

- toasted Covenanters sourdough

Confit duck leg terrine

- toasted brioche, radicchio salad, apricots, pickled blackberries

Smoked haddock brandade

- pumpernickel, black olives,
sun dried tomatoes, chicory salad
Char roasted red pepper (V)
- whipped feta with herbs, preserved lemon purée,
toasted pumpkin seeds, crostini, herb oil


## MAINS

Pappardelle pasta (V,VGO)

- wild mushrooms, gorgonzola sauce,
toasted walnuts


## Pan fried sea bass fillet

- saag aloo potatoes, cherry tomato compote


## Pork belly

- pearl barley, roasted root vegetables, red vine jus, burnt apple purée


## Roast chicken breast

- creamed polenta, hispi cabbage,
sun dried tomato pistou


## DESSERTS

Chocolate pot (V)

- strawberry compote, biscotti

Blackberry mascarpone tart (V)

- white chocolate chard, fresh mint

Selection of Arran Farm Diary ice cream (V)
Artisan cheese selection ( $V$ )

- crackers, homemade chutney
( $£ 3$ supplement)


## SIDE ORDERS

## Lunchtimes

Monday - Friday / Serving from midday £23.50 2 courses / $£ 30.503$ courses (inc tea or coffee)

Pre theatre / Early Dining
Monday - Saturday / Serving from 5pm £23.50 2 courses / $£ 30.503$ courses
(Last sitting is 6.30 pm )

Available for groups of 16 diners and over after 7:00pm

## DIETARY

(V) Vegetarian (VG) Vegan (VGO) Vegan option available ${ }^{+}$

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.
Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.
+Please inform us before ordering.

A discretionary service charge of $10 \%$ will be added to tables of 8 or more.

All prices are inclusive of VAT at current rate.
Our menus have been printed on recycled plastic to allow us to sanitise after each use.

