

MARKET MENU

STARTERS

Green courgette and basil veloute -
Katy Rodger's creme fraiche

Heritage tomatoes - goats cheese,
black olive crumb, filo, basil

Smoked Ayrshire ham hock terrine
- carrot chutney, pickled heritage carrots,
watercress, sourdough

Cured sea reared sea trout - pickled green
apple, burnt cucumber, yoghurt, dill

MAINS

Perthshire chicken - sweetcorn puree, burnt
sweetcorn, baby gem, pickled trompettes

North Sea Plaice - pomme mousseline, young
spinach, almond and caper beurre noisette

Braised brisket of borders beef
- truffle polenta cake, burnt onion puree,
tender steam broccoli

Risotto Milanese - parmesan, sunflower seeds

DESSERTS

Poached peach - lemon thyme, almond
crumb, amaretto mascarpone

Blacketyside farm strawberries
- mascarpone, meringue, 12-year-old balsamic,
basil, strawberry sorbet

Selection of Stewart Tower dairy ice cream

Selection of British cheese
- crackers, chutney

Lunchtimes

Monday - Friday / Serving from midday
£14.50 2 courses / £19.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm
£14.50 2 courses / £19.50 3 courses
(Last sitting is 6.30pm)

Midweek Evenings

Monday - Thursday / Serving from 7pm
£16.50 2 courses / £21.50 3 courses

WHILE YOU WAIT

Catalonian Gordal olives £3.50

Chargrilled bread
- with 'flavour of the day!' £3.50

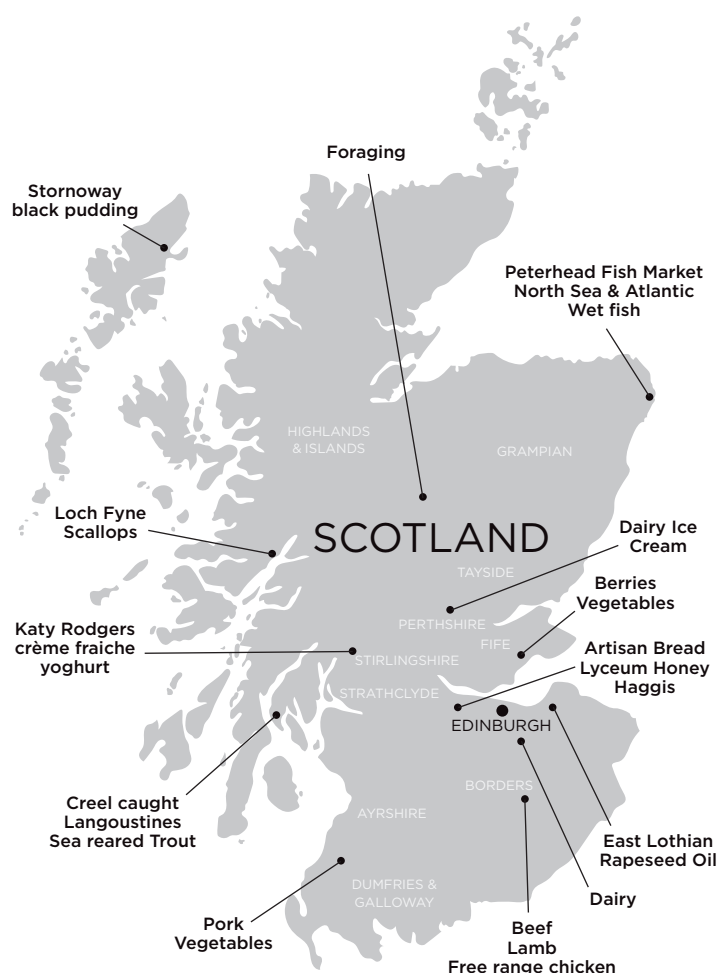
Spiced nuts of the day £3.75

SIDE ORDERS

Vegetables du jour | Potatoes du jour

Chefs salad | Chips

£3.50 each



If you are concerned about food allergies,
please ask your server about this when
choosing one of our menu items.

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

All prices are inclusive of VAT at current rate.