

# 'IT IS ON' SUNDAYS AT DINE

## STARTERS

**Tomato and lentil soup** - wild garlic pesto

**Salt cod brandade** - pumpernickel,  
black olive tapenade

**Ham hock terrine** - sauce gribiche,  
pickled cauliflower, beetroot gel.

**Baba ganoush** - romesco sauce,  
toasted pine nuts, charred cherry tomatoes,  
sourdough crisp bread

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## MAINS

**Slow cooked ox cheek** -  
Israeli spiced vegetable cous cous, chimichurri

**Pan fried salmon** - herb crust,  
sautéed potatoes, buttered spinach  
and wild garlic, chive beurre blanc

**Roast chicken breast** - shallot purée,  
roast heritage carrot, crushed thyme potatoes

**Mushroom, spinach and  
butternut squash wellington** -  
roast shallot and sauce vierge

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## DESSERTS

**Rhubarb and apple crumble** - clotted cream

**Passionfruit cheesecake** -  
caramelised pineapple, mango coulis

**Selection of Arran farm dairy ice cream**

**Selection of British and continental cheese** -  
oatcakes, crackers, homemade chutney

## SIDE ORDERS

**House salad | Chef Potatoes**  
**Chips with aioli | Market Vegetables**  
£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.