

MOTHER'S DAY MENU

SUNDAY 22ND MARCH

1 COURSE £14.50 | 2 COURSE £20.50 | 3 COURSE £25.50

ROAST TOMATO & BASIL SOUP Vegan / GFA

Basil oil, fresh baked bread

SMOKED SALMON & CHIVE FISHCAKE

Lemon aioli, dressed leaves

BRAISED DUCK LEG CROQUETTE

Hoisin sauce, orange salad

LEBANESE SPICED CAULIFLOWER Vegan / GF

Crispy polenta, red pepper & pomegranate salad

CLASSIC CAPRESE SALAD V / GF

Mozzarella, basil, cherry & plum tomato, aged balsamic, olive oil

PIRI-PIRI TIGER PRAWNS (£2 supplement) GFA

Red chili, garlic, coriander, baked ciabatta

CHICKEN 'BALMORAL' GFA

Supreme of chicken, haggis bon-bon, fondant potato, roast carrots, crispy pancetta, chicken jus

ROAST LEG OF PORK GF

Thyme mash, braised cabbage, roast carrots, crackling, apple sauce, cider jus

THREE CHEESE MACARONI V

Brioche & parsley gratin, truffle oil, skinny fries & garlic bread

PAN FRIED FILLETS OF SEA BASS GF

Chargrilled vegetables, sautéed new potatoes, cherry tomatoes, basil pesto

ROAST BUTTERNUT & ASPARAGUS RISOTTO Vegan / GF

Pine nuts, pumpkin & flax seeds, sugar snap peas, lemon, basil oil

BROCOLLI, WALNUT & BRIE PITIVIER V

Creamed spinach, steamed green vegetables

BRUACH BURGER GFA

6oz Scottish steak burger, Arran cheddar, Bruach burger sauce, pickles, baby gem lettuce, beef tomato, skinny fries, slaw

ANGUS RIB-EYE STEAK 250g (£7 supplement) GF

Hand-cut chips, shallot, mushroom, cherry tomatoes

Choice of sauce : pepper sauce | red wine jus | chimichurri

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice-cream

PASSION FRUIT & COCONUT PANNA COTTA Vegan / GF

Candied pineapple, vegan shortie

SALTED CARAMEL BROWNIE GF

Honeycomb ice-cream

SELECTION OF SCOTTISH CHEESE (£2 supplement) GFA

Oatcakes, grapes, chutney, walnuts, celery

CLASSIC AFFOGATTO GFA

Vanilla ice-cream, espresso, biscotti

SELECTION ICE-CREAM GF

Strawberry / Vanilla / Chocolate / Honeycomb

Dietary Note: **V** – vegetarian / **Vegan** / **GF** – gluten free / **GFA** – gluten-free alternative available