

jazz in the ferry

Sunday 3rd November

£18.50 – 2 course | £23.50 – 3 course

starters

soup of the day (v & gf option available)
freshly baked ciabatta, butter

pork, apple & sage roulade (gf option available)
cornichons | dressed leaves | red onion preserve | oatcakes

piri-piri tiger prawns (gf option available)
red chili | roast pepper | garlic | coriander | fresh baked ciabatta
£2.00 supplement

lebanese spiced cauliflower (vegan & gf)
crispy polenta | red pepper & pomegranate salad

goats' cheese crottin (v & gf option available)
walnut crumb | tender-stem broccoli | spinach & walnut salad

mains

braised belly of pork (gf)
celeriac mash | parsnip puree | glazed greens | thyme jus

roast supreme of chicken (gf)
potato puree | toasted pine nuts | pak choi | chicken jus

fillet of seabass (gf)
crushed new potatoes | garden peas | asparagus | pea velouté

bruach burger
brioche bun | 6oz steak burger | pulled pork | mozzarella | skinny fries | slaw

cauliflower, spinach & lentil dahl (vegan & gf)
coconut | lemongrass | coriander rice | poppadoms | vegan raita

chargrilled 9oz ribeye steak (gf)
hand cut chips | shallot | mushroom | vine tomatoes | peppercorn sauce
£7.50 supplement

desserts

lemon & mascarpone cheesecake
berry syrup | poached brambles

sticky toffee pudding
butterscotch sauce | vanilla ice-cream

affogato (gf option available)
espresso | vanilla ice cream | biscotti

dark chocolate brownie (gf)
bailey's chocolate sauce | vanilla ice-cream

bruach cheeseboard (gf option available)
howgate brie | strathdon blue | arran cheddar
oatcakes | grapes | red onion chutney
£2.00 supplement