

SUNDAY LUNCH MENU

2-courses £32 3-courses £39

STARTERS

Leek and Potato Soup

Chives, Katy Rodgers Crème Fraiche (GF, V)

Oak Smoked Scottish Salmon

Celeriac Remoulade, Apple, Rye Bread (GFA)

Shetland Mussels

Strathearn Cider, Cream, Garlic Bread (DFA, GFA)

Chicken Liver Parfait

Caramelised Onion Chutney, Toasted Brioche (GFA)

MAINS

Roast Sirloin of Scottish Beef

*Beef Fat Roast Potatoes, Root Vegetables, Yorkshire
Pudding, Red Wine Jus (DFA, GFA)*

Pot Roasted Atlantic Cod

*Hand Rolled Gnocchi, Charred Leek, Chicken Butter Sauce
(DFA, GFA)*

Perthshire Chicken Breast

*Creamed Potato, Tenderstem Broccoli, Confit Carrot,
Whisky Jus (DFA, GFA)*

Harissa Cauliflower Steak

*Giant Cous Cous, Baba Ghanoush, Chimichurri Salsa
(DF, GFA, VEA)*

DESSERTS

1892 Lemon Tart

Berry Compote, Whipped Crème Fraiche (GFA)

Vanilla Rice Pudding

Poached Rhubarb, Flaked Almonds (DFA, VEA)

Selection of Homemade Ice cream and Sorbets

(DFA, GF, VEA)

Scottish Cheese, Sourdough Crackers

Honeycomb, House Chutney (GFA)

*(GFA) – gluten free available (DFA) – dairy free available (VE) – vegan (VEA) – vegan available (V) – vegetarian
(GF) – gluten free (DF) dairy free.*

Please advise a member of our team about any allergens or intolerances. Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.