

# By Night – Evening Menu

## Starters

Oak smoked salmon soaked in Highland whisky with dill dressing	£6.20
Pigeon pate with a balsamic and fig dressing and handmade oatcakes	£5.90
Venison sausage with Ayrshire bacon barley risotto	£5.95
Vegetable haggis filo with spicy turnip mousse with malt whisky sauce	£4.85
Cullen skink panacotta with saffron and shallot oil and Arran cheese crisp	£6.20
Parsnip and citrus tart with sloe berry and mint sauce	£4.95

## Main

Fillet of pork with a whisky and apple chutney served with black pudding and herb mash	£16.50
Fillet of Buccleuch beef, rich dark wild mushroom and truffle oil, served with a fondant potato	£21.95
Salmon and prawn fishcake with tomato and rocket salad, tartare sauce	£15.75
Sole fillets with asparagus cooked in a clam and seaweed chowder	£16.95
Wild mushroom and shallot pitivier with herb mash	£11.50
Garlic roasted rump of lamb served in a lentil and smoked bacon casserole	£17.95
Herb pancake stuffed with roasted butternut squash, with creamy garlic sauce and salad	£11.95

## Dessert

Pear and almond flan with whisky egg custard	£4.15
Rhubarb and blueberry jam crumble with butterscotch sauce	£4.15
Highland cream white chocolate and vanilla brulee with strawberry compote	£4.40
Sticky toffee pudding with vanilla cream	£4.15
Scottish cheeses selected by Wild Tastes	£5.95