

SUNDAY LUNCH

FOOLAS

WINE FLIGHT

Starter / Riesling 'Solitar' S.A. Prum

Main Course / Chateau Tour St Bonnet, Medoc

Dessert / Botrytis Semillon, Deen Vat 5, De Bortoli

£20PP

ALL GLASSES ARE 125 ML

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.

STARTERS

George Campbell's smoked Scottish salmon
pink grapefruit, sea herbs, crowdie, roe

Pumpkin velouté
maple & pumpkin seed granola, mull cheddar cheese won tons

Chicken liver parfait
mango chutney, wild hearth sour dough

Crispy potato
truffle & parmesan espuma, confit onion

MAINS

Slow roast sirloin of Scotch beef
Yorkshire pudding, maple roast root vegetables, gravy

Lemon polenta
confit fennel, hen of the wood, creamed cauliflower

Corn fed chicken breast
haricot bean curry, cashews, lemongrass & ginger sauce

Whole roasted sole
brown butter, capers, mussels, new potatoes

DESSERTS

Expresso crème brûlée
biscotti biscuit

Rhubarb crumble soufflé
custard, ice cream

Sticky toffee pudding
butterscotch sauce, salted caramel ice cream

Scottish cheese, chutney, grapes, biscuits
mull cheddar, morangie brie

£28 TWO COURSES / £34 THREE COURSES

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.