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|  | DINNER MENU  28 January 2022 £27.50 pp  Select one dish from each course  FIRST COURSE  Cock-a-leekie soup  Roasted celeriac, carrot and kale with hazelnuts (v,ve)  **Smoked salmon & trout bavarois with a horseradish cream**  **Haggis & potato cake with a light whiskey dressing**  SECOND COURSE  Cranberry & apple chicken with rosemary, garlic and seasonal vegetables  Goats cheese & barley risotto with winter greens (v)  **Homemade venison & stout steamed pudding served with seasonable vegetables**  **Pan fried Seabass fillet with creamed fennel, served with seasonable vegetables**  THIRD COURSE  Poached pears in spiced wine, served with a ginger biscuit and ice cream (v)  **Chocolate truffle torte, with amaretto butter and cream (v)**  The classic Stove sticky toffee pudding with clotted cream (v)  **Vegan chocolate and cranberry roulade (ve)**  Please inform us of any food allergies you may have. Although every care is taken, we cannot guarantee the absence of allergens in our dishes. |