



**Market Menu**

2 course £20.00

3 course £25.00

**Monday – Thursday 12.00-2.00pm & 5.00-6.00pm**

**Friday 12.00-6.00pm/Saturday 12.00-5.30pm**

**Starters**

Soup of the day

Smoked salmon & Arran oatie cheesecake, fine salad, lemon olive oil

Chicken liver parfait, Arran oaties and red onion chutney

Gratin of goats cheese, heritage beetroot, chutney, aged balsamic

**Main Courses**

Roast rump of lamb, crushed potatoes, buttered vegetables, rosemary & red wine jus

Market fish of the day, crab & potato croquette, greens, citrus, caper & parsley butter

Breast of free range chicken, haggis bon bons, buttery mashed potatoes,

Wild mushroom sauce

Risotto of sun blushed tomatoes & spring onion, parmesan crisps, pea shoots

Seafood casserole (salmon, monkfish, king prawns & mussels) in a light curry broth

served with coriander rice (sup £5.00)

**Desserts**

Orange cake, cloutie dumpling ice cream

Lime cheesecake with blueberry compote

Crème Brulee, chocolate and hazelnut cookies

Smoked Arran cheddar, Arran oaties, chutney, grapes

A 10% service charge will be added to tables of 6 or more

<sup>1</sup>Please inform your server of any allergies or other dietary requirements when ordering