

PRE THEATRE WINTER DINNER MENU 2018

2 COURSES £18.50 3 COURSES £21.50 6pm to 7.30pm

STARTERS

Soup of the day **V GF PT**

Ramsay of Carlisle haggis neeps and tatties whisky jus

Also available with vegetarian haggis **V**

Wild mushroom and smoked Arran cheddar tartlet

frisse endive and pine nut salad

MAIN DISHES

Chicken cordon blue, creamed cabbage **PT**

smoked pancetta with a red wine jus

Fillet of hake served with sautéed leeks and artichokes **GF PT**

finished with a grain mustard and butter sauce

Salt baked beetroot and crowdie galette candied walnut and watercress salad **V**

Homemade Perthshire beef burger relish and fries

Chargrilled Scottish 80Z sirloin steak frites **GF (PT £6.50 SUPPLEMENT)**

cherry tomatoes and mushrooms

DESSERTS

Black forest cheesecake, cherry and Sambuca sorbet with glazed cherries

Dark chocolate delice, hazelnut praline and pear

Three scoops of homemade ice cream and sorbet

Scottish artisan cheese board with apricot chutney **V PT-choose one**

Isle of Mull Tobermory cheddar

A hearty, full-flavoured Scottish Cheddar. A bit drier in texture than other Cheddars with flavours that range from upfront, silagey and boozy to rich, savoury and mel-low.

Morangie brie, a mould ripened brie made from cows milk at the Tain creamery in the Scottish Highlands.

Blue murder, again from Tain, this is a bold strongly flavoured blue cheese

SIDES

£3.00

Chunky chips

Side salad

Braised greens

Sautéed spinach

New potatoes

Please advise your waiter if you have any food allergies

Vegetarian **V GF** gluten free ingredients —ask your waiter for wheat free oatcakes or bread

we may also be able to adapt other dishes

All prices include V.A.T. at the current rate

No service charge will be included except for parties of six or more when a discretionary 10% will be added to your bill

