

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

Smoked Scottish salmon
Katy Rodger's crowdie, cucumber, caviar

Jerusalem artichoke velouté
Artichoke crisps, truffle emulsion

Chicken liver parfait
Pickled radish, wild hearth sourdough

Wild mushroom risotto
Aged Parmesan, truffle oil

MAINS

Slow roast sirloin of Scotch beef
Smoked brisket ragout, Yorkshire pudding, cep puree, red wine jus

Spiced chickpea panisse
Cauliflower and lentil dhal, pickled golden raisins, toasted coconut

Corn fed chicken breast
Smoked garlic mash, ratatouille, tapenade, salsa verde

Baked megrim sole
Herb new potatoes, mussels, caper and lemon butter

DESSERTS

Coconut and vanilla rice pudding
Rum syrup, coconut ice cream

Rhubarb crème brûlée
Shortbread

Sticky toffee pudding
Butterscotch sauce, clotted cream ice cream

Scottish cheese, chutney, grapes, biscuits

£25 TWO COURSES / £30 THREE COURSES

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