

SET MENU

3 COURSE *for* 40

CULLEN SKINK

Creamy Smoked Haddock With Leeks, New Potatoes, Barnett's Bread, Salted Butter

GOLDEN BEETROOT CARPACCIO (vg)

Whipped Vegan Feta, Candied Crisps, Orange Dressing

CAESAR SALAD

Anchovies, Croutons, Romaine Lettuce, Caesar Dressing, Boiled Egg

PAN-FRIED GNOCCHI WITH

BUTTERNUT SQUASH (v)(vga)

Roasted Squash, Sage Butter, Toasted Hazelnuts, Aged Parmesan

HERB-CRUSTED SUPREME OF

SCOTTISH CHICKEN

Fondant Potato, Haggis Croquette, Seasonal Greens, Whisky Jus

HAM, EGG & CHIPS

Honey Mustard-Glazed Ham Hock, Fried Egg, Hand-Cut Chips, Pea & Mint Purée

BRIOCHE & CHOCOLATE

BREAD & BUTTER PUDDING (v)

Rum & Raisin Ice Cream

GALLOWAY PIPPIN APPLE TARTE

Caramelised Apple Tart, Vanilla Ice Cream, Warm Toffee Sauce

STICKY DATE & TOFFEE PUDDING (v)(vga)

Warm Date Pudding With Butterscotch Sauce & Clotted Cream Ice Cream



Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please visit bothystandrews.co.uk/allergens for this menu's detailed dietary and allergen information. Ref: 04/25



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