

SET MENU

3 COURSE *for 45*

HEATHER HONEY BRISKET

Creamed Horseradish, Toasted Crumpet,
Watercress, Pickled Shallots

SCOTTISH SMOKED SALMON

Dill Aioli, Pickles, Bread, Radish & Herb Salad

MULL CHEDDAR & POTATO CHURROS (v)

Burnt Leek Mayo, Caper & Cornichon Salsa

MAPLE-ROASTED SQUASH TATIN (v)

Rocket Pesto, Golden Beetroot Purée, Vegetable
Shavings, Green Beans Almondine

SLOW-BRAISED BEEF CHEEKS

Creamy Mash, Bacon, Green Beans,
Grain Mustard Jus

SCOTTISH HIGHLAND GAME PIE

Handmade Game Pie, Olive Oil Mash,
Buttered Black Cabbage

BANANA SPLIT (v)

Caramelised Banana, Salted Caramel Ice Cream,
Chocolate Ganache, Cocoa Nibs

STICKY DATE & TOFFEE PUDDING (v)(vga)

Warm Date Pudding with Butterscotch
Sauce & Clotted Cream Ice Cream

SCOTTISH FARMHOUSE CHEESES (v)

Clava Brie, Blue Murder, Mull Cheddar, Isle of
Arran Oatcakes, Quince Jelly



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



SET MENU

