



# BOWL FOOD MENU

Our selection of tasty bowl food options has been specially designed to be eaten whilst standing with just a fork or spoon. Please let us know about any special dietary requirements as these will be catered for separately.

**2 starters, 2 mains, 1 dessert £50.40**

Additional starters	£5.70
Additional mains	£13.90
Additional desserts	£9.90

A discretionary service charge of 12.5% is added to all invoices for our Staff fund. All prices include VAT.



## STARTERS

### Vegetarian

- Chilled watermelon gazpacho (VE)
- Veggie haggis, neeps (VE)
- Tomato, cucumber, olive, spring onion, cashew feta salad, oregano dressing (VE)

### Fish

- Chilled peach soup, fennel and prawns
- Prawn & mango salad, Asian slaw, soy & chilli dressing
- Grants smoked salmon, dill pickled cucumber, tomlberries, Katy Rodgers crème fraîche

### Meat

- Smoked duck breast, celeriac, green apple, mayonnaise, Arran mustard
- Cockburn of Dingwall haggis, neeps, nip of whisky
- Diced rare roast beef, capers, shallots, horseradish, watercress salad

## MAIN COURSES

### Vegetarian

- Pea & mint, pearl barley risotto, roast courgettes, toasted seeds
- Grilled tofu, Asian slaw, noodle salad, soy & sesame dressing
- Asparagus, tomato, basil, penne pasta

### Fish

- Scottish tweed kettle, poached salmon, baby onions, mushrooms, new potatoes, butter fish sauce
- Tuna niçoise salad, green beans, red onion, boiled egg, cherry tomatoes, black olive, anchovies, olive oil dressing
- Roast cod, broccoli, lemon brown butter, capers, mash potato

### Meat

- Cockburn of Dingwall haggis, neeps, tatties, nip of whisky
- Fillet of beef, grilled red onion, horseradish potato salad, watercress
- Braised chicken thigh, black cabbage, roast shallot, sage mash, red wine sauce

## DESSERTS

- Berry pudding, strawberries, raspberries, clotted cream
- Chilled vanilla rice pudding, passionfruit, grated chocolate
- Cranachan, whipped cream, toasted oats, whisky, raspberry, shortbread

