

FARMED SET MENU

33

Add Prosecco for 6.5 per person

Soup of the Day

Artisan Bread, Smoked Sea Salt Butter

Haggis 'Bon Bons'

Arran Whisky Aioli

Burrata Cheese & Salt Baked Beetroot (v)

Fresh Pomegranate, Micro Basil, Sherry Vinegar

Pickled Red & Gold Beet Salad (vg)

Baby Greens, Vegan Feta, Pumpkin Seed, Orange

Ayrshire Chicken Supreme

Dauphinoise Potato, Tenderstem Broccoli, Haggis Bon Bon,
Pink Peppercorn Sauce

Ramsey of Carluke Haggis, Bashed Neeps & Tatties

Root Vegetable Crisps, Whisky Sauce

Line Caught Haddock & Triple Cooked Chips

IPA Batter, Tartare, Crushed Peas, Dill Pickles

Moving Mountains Burger & Skinny Fries (vg)

Brioche Style Bun, Vegan Applewood Cheese, Gherkin,
Lettuce, Tomato, Onion, Apple Slaw

Spring Pea & King Oyster Mushroom Risotto (v)/(vg available)

Asparagus, Spring Pea, Chives, Gran Kinara Shavings

Vanilla & Lemon Curd Cheesecake

Lemon Curd, Mango Salsa, Honeycomb Shard

Warm Sticky Toffee Pudding

Smoked Almond Crumb, Arran Vanilla Ice Cream

Cranachan Sundae

Raspberry Ripple Ice Cream, Torched Oats, Brandy-Soaked Raspberries,
Heather Honey

Dark Chocolate & Orange Tart (vg)

Chocolate Soil, Orange Sorbet, Tangy Lemon Balm