

MARKET MENU

12pm - 2:45pm / 5pm - 6:45pm

STARTERS

SOUP OF THE DAY with crusty bloomer (V)

HAM HOUGH TERRINE with piccalilli and oat cakes (GF available)

PRAWN CEVICHE with picante rojo crushed avocado and potato scone (GF available)

WHIPPED GOATS CHEESE BRUSCHETTA with toasted pine nuts and honey butter (contains nuts)

MAINS

SEARED SEABASS with sauteed potatoes and salsa verde
ROASTED CHICKEN with black pudding and bacon parcels with cheesy leeks
TRADITIONAL HAGGIS, NEEPS AND TATTIES with a whisky and peppercorn sauce (VG available)
PORCINI MUSHROOM RISOTTO with spinach (GF/V)

DESSERTS

RUM COOKED PINEAPPLE with vanilla ice cream and toasted coconut (V available)
TRADITIONAL SCOTTISH CRANACHAN with raspberries
APPLE AND BLACKBERRY CRUMBLE with vanilla pod ice cream (VG available)
MULL OF KINTYRE CHEDDAR with oatcakes and relish

2 COURSES 20 3 COURSES 24

THE PIPERS' TRYST

(V) vegetarian (VG) vegan (GF) gluten free please let your server know of any allergies and dietary requirements