



Starters

Stravaigin's own haggis, neeps & smoked tatties (v option available)

Shetland mussels, tom yum goong nam khon, sourdough (gf*)

Confit leeks, smoked furikake, sesame vinaigrette, whipped tofu (vg)

Mains

Loch Melfort sea trout, vadouvan celeriac velouté, apple, panko mussels

Grilled yellow courgette, haricot & lemon salsa, tomato agnolotto, ajo blanco (vg)

Ayrshire pork belly, rainbow chard, heritage carrots, treacle & oat crumb (gf*)

Desserts

Salted caramel & chocolate mousse, muscovado sponge, miso fudge, malt ice cream (v)

Tonka bean panna cotta, candied pistachio, cherry sorbet

Bramble sorbet, baked meringue, bramble & thyme consommé, candied fennel (vg,gf)

v: vegetarian, vg: vegan, gf: gluten free
dishes marked with * can be altered to meet dietary requirements on request
please advise a member of staff if you have any allergies

Suppliers: John Vallance Seafood Specialists, Glasgow. John Gilmour Butchers,
East Lothian. Soja's Bakehouse, Maryhill.
Bavarian Bakehouse, Cumbernauld. Harvey and Brockless, Edinburgh. Barnhill
Farms, Inchinnan.