

MENU

BREAKFAST

Full Scottish Breakfast: A hearty plate featuring square sausage, mushroom, tattie scone, roasted tomato, thick cut bacon and sourdough toast.

Fresh pastries, jams

Overnight Oats: Creamy oats soaked overnight, served with a choice of toppings, including Katy Rodgers yoghurt, fresh berries and local honey.

Beverages: Freshly brewed tea or coffee and a selection of fruit juices.

LUNCH

STARTERS

Scrabster Cod Taco: Fresh cod in a soft masa tortilla, dressed with Mexican white sauce, guacamole and topped with vibrant pineapple salsa.

MAINS

Flame-Cooked Venison: Tender venison flame-grilled to perfection, accompanied by garlic-infused potatoes, roasted butternut squash, cabbage ketchup, Swiss chard, and a rich game jus.

Crying Tiger Pigeon: A dish featuring pigeon in a sweet and sour Thai marinade, served with fresh leaves and an oriental salad.

BBQ Cauliflower Steak: A hearty slice of cauliflower, seasoned with ras el hanout and barbecued to smoky perfection.

DESSERTS

Orange and Almond Cake: Moist almond cake with a zesty orange flavour, garnished with pistachios and served with crème fraîche and honey.

Nick's Mixed Berry Pavlova: A meringue-based delight topped with a medley of fresh, mixed berries.