

# Table d'Hote Menu

12:00 – 21:30

## Starters

**Soup of the Day** £5.50  
Warmed Bread, Whipped Butter

**Farmhouse Terrine** £6.50  
Chef's Chutney, Toasted Sourdough

**Beetroot Cured Sea Trout** £7.50  
Horseradish Crème Fraiche, Beetroot Gel

**Honey Roasted Figs** £7.50  
Pears, Pear Purée, Toasted Pumpkin Seeds

## Mains

**8oz Beef Burger** £18.50  
Smoked Back Bacon, Monterey Jack Cheese,  
Triple Cooked Chips

**8oz Pork Rib Eye** £22.00  
Triple Cooked Chips, Slow Roasted Tomato,  
Roasted Mushrooms and a Choice of Sauce

**Pan Fried Sea Bream** £19.00  
Lyonnaise Potatoes, Braised Baby Gem,  
Sauce Vierge

**Harissa Roasted Aubergine** £16.50  
Baba Ganoush (Vegan)

## Sauces

**Beef Jus** £2.95

**Bearnaise Sauce** £2.95

**Peppercorn and Haggis Sauce** £2.95

**Garlic Butter** £2.95

## Sides

**Triple Cooked Chips** £4.50

**Truffle and Parmesan Chips** £5.00

**Grilled Tender Stem Broccoli** £5.50  
Toasted Hazelnuts

**Garden Salad** £4.50

**Rocket and Parmesan Salad** £5.00

**Beer Battered Onion Rings** £4.50

**Dill and Lemon New Potatoes** £5.00

## Desserts

**Sticky Toffee Pudding** £7.50  
Toffee Sauce, Vanilla Ice Cream

**Apple and Elderberry Crumble** £7.50  
Apple Ice Cream

**Selection of Ice Creams  
and Sorbets** £7.50

**Selection of Scottish Cheese** £11.50  
Chef's Chutney, Quince Jelly, Lavash,  
Walnut and Raisin Loaf

**DRINKS &  
DINING**

 **SURGEONS  
QUARTER**

