

SUNDAY LUNCH

STARTERS

Chicken consommé

wild mushroom, chicken ravioli, garden vegetables

Scottish smoked salmon

Katy Rodgers crème fraîche, fine capers, frisée salad

Buffalo mozzarella

heritage tomatoes, olives, lovage pesto

Carpaccio of beef

rocket, mustard dressing, aged parmesan crisp

MAIN COURSES

Scottish sirloin

*Yorkshire pudding, skirlie, honey roasted roots,
red wine jus*

Seared halibut

three cornered leeks, pomme purée, sea truffle butter sauce

Lamb rump

*pea purée, smoked yoghurt, hedgehog mushrooms,
ewes curd, wild garlic*

Herb gnocchi

charred courgette, broad beans, purple sprouting broccoli

DESSERTS

Coconut panna cotta

rum roasted pineapple, passion fruit sorbet

Miso parfait

orange sesame seed tuille, golden raisin gel

72% Warm chocolate brownie

tonka bean ice cream, raspberries, dark chocolate mousse

Selection of Scottish cheeses

*grapes, mini oatcakes and chutney
£5 supplement*

Coffee and Tea

fudge

2 courses £40.00 | 3 courses £55.00

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free.

Please advise us in advance if you have any special dietary requirements.

