

THE
SQUIRE
RESTAURANT

2 courses £, 28.50 and 3 courses £, 35.00 per person

Starters

Soup of the day
focaccia croutons

Dunsyre blue cheese (V)
red wine poached pear, toasted walnuts, rocket

Pan fried scallops *sup.* £4.00
creamed butternut squash, maple vinaigrette, sage crisps

Goats cheese croquette
red onion marmalade, truffled leaves

Smoked soy bean curd (Ve)
Asian slaw, vermicelli, coriander mint vinaigrette

Pressed ham terrine
pickled roots, quince dressing, toasted brioche

Smoked salmon
potato scone, horseradish cream

(V) Vegetarian
(Ve) Vegan

THE
SQUIRE
RESTAURANT

Main Courses

Slow cooked rabbit pappardelle
pappardelle noodles, cepe mushroom, parmesan

Lamb rump
haricot beans, parsley mash

Hake fillet
kale with coconut red curry sauce, curried crushed potatoes

Breast of chicken
butter cooked swede, Speyside black pudding, fondant potato, tarragon sauce

Crumbed line caught haddock
minted peas, chips, lemon

Grilled 6oz fillet steak *sup.* £8.00
vine tomato, mushrooms, gratin potato, French beans, pepper sauce

Roast of the Day

Roasted butternut squash risotto (V)
parmesan, rocket salad

Cauliflower fregola (V)
roasted cauliflower, toasted goats cheese, truffle oil

The Squire team will be delighted to accommodate any specific dietary requests you may have.

(V) Vegetarian

(Ve) Vegan