



The Roost
RESTAURANT

Sunday Lunch – 2 courses £22.95; 3 courses £25.95

STARTERS

Heritage tomato soup, wild garlic pesto
(v) (gf)

North Atlantic mackerel fillet,
marinated in fennel & orange, heritage
potatoes, lamb's lettuce

Warm salad of farmed rabbit loin, green
beans, puy lentils, pomegranate,
artichoke crisps

Salad of radicchio, dandelion leaves,
caramelised pear, goats' curd &
hazelnuts, hibiscus syrup (v) (gf)

MAIN COURSES

Roast leg of Scotch lamb with roasted
Roosevelt potatoes, seasonal vegetables,
natural gravy (gf)

Pan-fried Scrabster cod fillet, cockle,
lemon & chive risotto, samphire, shellfish
sauce (gf)

Twice-baked Anster cheese soufflé, mixed
beetroots, watercress & walnuts (v)

DESSERTS

Apricot tarte tatin, spiced ice cream

Lemon posset, Perthshire strawberries,
crunchy almond biscuit

Stem ginger, white chocolate &
honeycomb cheesecake with poached
clementines, caramel ice cream

Selection of British & French cheeses
(£1.95 supplement)

Our produce suppliers are :-

Campbells Prime Meats (Fish & Meat)

Ochil Foods (Local game & fine foods)

Wellocks (Fruit & Vegetables)

Carroll's Heritage Potatoes Ltd

If you have an allergy please ask one of our staff about the ingredients in our dishes before placing your order

All prices are inclusive of VAT at 20%