

95

Menage a Quatre

A Selection of Cured Fish

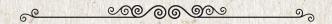
Both Classic & Hebridean Peat smoked salmon, herrings & smoked eel with bacon.

Served with rye bread & lemon



Cote de Boeuf

Roast 45-day, grass-fed, dry aged Scotch prime rib of beef on the bone Thrice cooked chips, smoked bearnaise sauce, heritage vegetables



Selection of British Cheese Spiced mustard fruits, Scottish oatcakes