

Le Caveau RESTAURANT

Evening Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £39.00 or

Three courses from £50.00

Starters

Whipped chicken liver and brandy pate, crispy onions, toast and chutney.

Seared King scallops, wild mushroom risotto, truffle emulsion.

Yellisons goats cheese pannacotta, pickled beetroot and spiced poached figs, cheese crisp.

Grilled haggis, tatties, neeps, Whisky sauce.

Main Courses

Game of the day, celeriac puree, plum ketchup, fondant potato and pancetta, red wine jus.

Slow cooked feather blade of beef in black sheep ale and onion gravy, served with buttery mash.

Butternut squash and mushroom Bourguignon, buttery mash, red wine reduction, thyme dumpling.

Pan roasted fillet of sea bass, saute potatoes, buttered leeks, spiced pumpkin veloute.

Main courses come served with carrot and parsnip gratin for the table. Additional sides available @ £6.50

Fries / Buttery mash / Parmentier potatoes / Mixed greens/ Roasted cauliflower cheese

Desserts

White chocolate truffle, roasted plums, chocolate tuille.

Sticky toffee pudding, tonka bean ice cream, stem ginger toffee sauce.

Crème brulee (ask for todays flavour).

Trio of Cheese from The Courtyard Dairy.