

# SKY

BY THE WATER

## SET MENU 2 COURSES 19 // 3 COURSES 24

### Starters

- Chicken and duck liver parfait served with onion chutney and fruit granola
- Grilled mackerel with beetroot horseradish cream and watercress (gf)
- Moroccan couscous salad with hummus and a red pepper puree (ve)
- Mushroom risotto laced with truffle oil and Italian hard cheese (v) (gf)

### Mains

- Bamboo steamed hake with lightly spiced lentils, carrot and cumin salad
- Corn fed chicken breast with mushroom, shallots, tomatoes and a creamy mushroom and tarragon sauce
- Baked aubergine melanzane with mozzarella and basil\* (v)
- Lightly spiced vegetable curry with basmati rice (ve)
- Duo of Scottish beef; slow cooked shin, fillet served pink with a barbecue jus, buttered new potatoes and a sweetcorn, coleslaw garnish (2.0 supplement)

### Sides

#### 3.5 per dish

- Creamy mash potato (v) (gf) // Chips\* (ve) // Buttered new potatoes (v) (gf) // Onion rings (ve)
- Mixed vegetables (ve) (gf) // Mixed salad\* (ve)

#### SAUCES 2.0 each

- Red Wine // Peppercorn // Mushroom // Stilton

### Desserts

**All of our desserts are designed and created by our Patisserie specialists.**

- Strawberries and cream petit gâteau with a strawberry and lime sorbet (gf)
- Salted caramel millionaire's tart with malted milk ice cream
- Passionfruit cheesecake with Jamaican gingerbread crumb and mango sorbet
- Cheeseboard with wafer biscuits, grapes and chutney (2.0 supplement)

*Vegan and GF alternatives available upon request*

### Optional Extras

- A selection of hand-made petit fours 3.5

\*This dish can be made gluten free. Please ask your server for details.

Please note: A discretionary 10% service charge will be applied to your bill

If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and /or preparation of dishes.