

Meal Planning

Breakfast options

On the table (every day)

Granolas, muesli, natural yoghurt, honey & berries

Toast with Scottish jams & marmalade

Fruit salad

Selection of fresh juices & water

To serve hot

Porridge with honey

Smoked salmon, crushed avo, soft scrambled eggs

Smoked bacon, poached eggs, slow roast tomato & portobello mushroom

Potato, chorizo, Stornoway black pudding hash

Shakshuka - Persian style tomatoes, pepper & onion, yoghurt & poached egg, baharat

Mushroom bacon (v) , slow roast tomato, avocado yoghurt

Fried potato, halloumi, honey, yog & spinach

Eggs benedict/ florentine

A wee fry up

Lunch options

Open grilled focaccia w pesto, mozzarella, olives, chargrilled artichoke, oven dried vine tomato

Chicken bone broth, brown rice, edamame, torched leeks, ricotta & lemon

Sweet potato, roast pepper, coconut soup w shawarma chickpeas & halloumi

Summer veg broth w barley & grilled gem lettuce

Cullen skink

Ricotta, asparagus, and sweet stem broccoli quiche with chop salad

Wild garlic/ swiss chard & parmesan frittata, fennel & rocket salad

Makhani dal, lightly pickled onions, carrot & mustard seed salad, tzatziki, yoghurt & zaatar flat breads

Futtle beer rarebit, roast & pickle cauliflower, toasted sourdough, bitter leaf salad

Braised neck of lamb, potatoes & olives, slow roast tomato with barley, peas & edamame, seaweed broth

Scottish minestrone - seasonal tomato broth, torched courgette & leeks, sweet stem broccoli, borlotti beans, sauteed green beans & Bowhouse bacon

Evening Meal

To start

Lobster, crab & salmon roll - claw meat bound with smoked salmon & rapeseed mayo, capers, dill & tarragon, served on toasted brioche

Crostini with porcini pate, sauteed chanterelle with ricotta & chive oil

Prosciutto wrapped asparagus, black garlic emulsion, romesco sauce

Cod cheek scampi, tartare sauce, minted peas

Scottish tomato crostini - East Neuk heritage tomatoes, fine diced shallot & capers, seasonal pesto, croutes

Heritage beets, Katie Rodgers crowdie, speckled lentils & salsa verde

Celeriac & crab remoulade with apple, mint & grilled cucumber salsa

Lemon sole kebabs, kachumber salad

Smoked salmon mousse, pink grapefruit, Katie Rodges creme fraiche, croutes, chicory

To follow

Beef short rib ragu / porcini ragu w crispy fried gnocchi, chanterelles, pickled chanterelle & charred courgette

BBQ roast shoulder of pork, baby potatoes w herb butter, fire roast green beans, baked feta & tomato

Cod, lemon sole & prawn served in a white sauce with capers & chives, pomme puree, crispy kale

Miso glazed salmon, pak choi, roast pressed oyster mushroom, soba noodles, shitake & konbu broth

Tomato & fennel stock, poached hake, mussels, sauteed greens, & berlotti beans

Shoulder of mutton, pomme boulangere, braised leeks & peas, miso glazed carrot, crispy shallot, cavalo nero

Duck leg carnitas, pickled red onion & jalapeno, crushed avocado, crema , pico de gallo

Bowhouse organic bavette steak, beef fat fries, watercress, tomato

BBQ chicken souvlaki, grilled gem lettuce, cucumber, olives & tomato salad, whipped feta & fried halloumi

Lamb shoulder tagine with apricots & dates. Pomegranate cous cous & roast veg, yoghurt & flat breads

Venison bourguignon, streaky bacon, beer pickled baby onions, served w cheddar & rosemary scones

To finish

Date loaf, butterscotch sauce, pop corn, Galloway ice cream

White chocolate mousse, chocolate blossoms, toasted hazelnuts, pistachio & raspberries

White coffee panna cotta with berries, hazelnut crumbs

Cranachan - berries, whipped cream, toasted oats, whisky, honeycomb

Chocolate torte, clotted cream

Rhubarb, apple & pear crumble, clotted cream

Coconut rice pudding, mango coulis, mint & chilli

Classic custard tart

Selection of Scottish cheeses, caper berries, poacher's pickle, oat cakes