

The Grapevine Sunday Lunch

This menu runs throughout December and will change weekly from January

Soup of the Day

Prawn Cocktail, Slow Roasted Cherry Tomato, Bloody Mary Mayonnaise

Chicken Liver & Foie Gras Parfait, Toast & Chutney

Scottish Smoked Salmon, Shallot & Lemon Dressing

Fine Tart of Ayrshire Goats Curd, Carrot Marmalade, Soft Herb Salad (v)

Mains

Roasted Breast of Chicken, Creamed Potatoes, Forestiere Sauce

Classic Fish Pie, Haddock, Halibut, Salmon & Prawn with Buttered Winter Greens

Wild Venison Hot Pot, Braised Red Cabbage

Roast Loin of Cod, Champ Potatoes, Winter Greens, Chive Butter Sauce

Roast Rib of Aberdeen Angus Beef, Yorkshire Pudding, Seasonal Vegetables

Golden Beetroot Risotto, Strathdon Blue Cheese & Roasted Young Beet Salad (v)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce

Classic Crème Brulee, Shortbread Biscuit

Pear Crumble, Mulled Spices & Cinnamon Custard

Selection of Homemade Ices & Sorbets, Shortbread Biscuit

Coconut Panna Cotta, Exotic Fruit Salad

Cheeses by George Mewes of Byres Road, Glasgow, Seasonal Chutney

3 courses £15.95

Available Sundays 12.30-8pm