

. LARGE GROUP MENU .

TO START

SOUP OF THE DAY (V)

Always vegetarian - crusty bread

SPICY BUTTERMILK CHICKEN

Boneless chicken thighs - crispy fried - chipotle-lime dip
Espelette pepper

SCOTCH & BLACK

Pork and black pudding soft yolk Scotch egg
house brown sauce

OAK SMOKED SALMON & PRAWNS .

Potted seafood - herb mousse - capers - citrus yoghurt
lemon & caraway crostini

CINNAMON & HONEY BUTTERNUT STACK (V)

Roast butternut squash - cinnamon & honey
caramelised apple - carrot - leek - Portobello mushroom
charred broccoli - confit tomato - crispy puffed quinoa

MAINS

SCOTTISH BEEF & SAUSAGE PIE

Slow cooked Prime Scottish beef - Cumberland sausage
root vegetables - red wine & port - butter puff pastry
chips or mash

WOODLAND MUSHROOM 'EN CROUTE'

Butter puff pastry - Brie - woodland mushrooms
sunblush tomato - spinach - roast tomato & basil butter sauce
side salad - mash or chips

HALLOUMI SALAD BOWL (V)

Grilled Halloumi - wild rice - quinoa - spinach - avocado
charred broccoli - pomegranate seeds - lemon dressing

GRILLED SCOTTISH SALMON

Herb crust- creamy mushroom & spinach ragout
crushed potatoes

CITIZEN BURGER

100% Scottish beef - brioche bun - dill pickle
cheddar cheese smokey bacon - lettuce - tomato
Thousand Island dressing - chips

SHEPHERDS PIE

Rich lamb & vegetable ragout - red wine
buttered mash top - golden baked - buttered greens

SIRLOIN STEAK & CHIPS

Prime Scottish steak - chips - cherry tomatoes
(£5.00 Supplement)

BANGKOK COCONUT CHICKEN CURRY

Green curry - coconut milk - lemongrass - ginger - baby corn
sugar snap peas - pak choi - caramelised pineapple
sticky jasmine rice - giant prawn cracker

DESSERTS

CRANACHAN CHEESECAKE

Raspberry - oatmeal tuile - fruit coulis

BLACKCURRANT SORBET

Berry compote - dairy & gluten free

TOFFEE APPLE CRUMBLE

Traditional crumble - vanilla custard

CITIZEN CHEESE BOARD

Isle of Mull cheddar and Brie - biscuit selection
fruit chutney - grapes (£2.50 Supplement)