

Stravaigin's

SUNDAY ROAST

starter

STRAVAIGIN'S HAGGIS, neeps & tatties , whisky sauce (v*)

SUNDAY SOUP, sourdough, whipped butter (ngci*)

BAKED BEATROOT, sheep's milk labneh, pumpkin seed brittle, balsamic (v)

roast

TREACLE CURED BEEF RUMP, potato terrine, charred hispi, cauliflower & broccoli cheese, Yorkshire pudding & gravy

MAPLE ROAST PUMPKIN, potato terrine, charred hispi, cauliflower & broccoli cheese, Yorkshire pudding, gravy (v)

dessert

STICKY TOFFEE PUDDING, malt ice cream, butterscotch (v)

VANILLA BRÛLÉE, mulled blueberry, madeleine (v)

PINEAPPLE CRÈME CARAMEL, mango sorbet, coconut crisp (vg)

2 COURSES £34

3 COURSES £38

v: vegetarian, vg: vegan, ngci - non-gluten containing ingredients

Dishes marked with * can be altered to meet dietary requirements on request. Please advise a member of staff if you have any allergies

Suppliers: John Vallance Seafood Specialists, Glasgow. John Gilmour Butchers, East Lothian. Bavarian Bakehouse, Maryhill.
Bavarian Bakehouse, Cumbernauld. Harvey and Brockless, Edinburgh. Barnhill Farms, Inchinnan, Turner and George.