



ABERCROMBY DINING ROOM

LUNCH MENU

RSC Members: 2 courses £17.50 | 3 courses £19.50
Reciprocal & Non-Members: 2 courses £19.50 | 3 courses £21.50

STARTERS

Freshly made soup of the day

Loch Fyne kipper pate with pickled cucumber & Arran oaties (GF on request)

Avocado, bocconcini, pink grapefruit & fig with a sweet sherry dressing (V & GF)

Duck, prune & sloe gin terrine with spiced fruit chutney & crostini (GF on request)

MAINS

Fillet of beef with a brisket suet pudding, creamy mash & a red wine jus

Grilled lemon & thyme chicken breast with skinny fries & a white wine beurre blanc

Goats cheese & beetroot tortellini with green peso & courgette ribbons (V)

Pan fried seabass fillet with crushed potatoes & creamed spinach (GF)

Roast border beef salad with red onion coleslaw & creamed horseradish baby potatoes (GF)

All served with a selection of vegetables & potatoes where applicable

AFTERS

Passionfruit & mango cheesecake (V)

Individual banoffee tart (V)

Caramelised pineapple with coconut ice cream (V, VE & GF)

Selection of cheese & biscuits (V & GF on request)

TEA OR COFFEE

Freshly brewed filter coffee or tea

Please inform a member of staff if you are allergic to specific foods which may result in a severe reaction.
We kindly ask that mobile phones are not used in the dining room.