

THE WEE RESTAURANT

Easter Sunday Menu 2017

Courgette & Parmesan Soup with Mascarpone & Basil Oil

Spiced Squid with Oriental Vegetable Salad & Coriander Dressing

Shetland Mussels with Basil, Pine Nuts & Parmesan Cream (Also available as a main course with Home Cut chips)

Pressed Game Terrine with Piccalilli & Baby Leaf Salad

Hen's Egg in Panko Breadcrumbs, Micro Leaf Salad with Pancetta Lardons & Ossau Iraty Cheese

Ravioli of Golden Beetroot & Goats Cheese with Sun Blushed Tomatoes & Micro Greens

Grilled Sea Bass with Wye Valley Asparagus, New Potatoes & Hollandaise Sauce

Roast Rump of Lamb with Chorizo, Morcilla & White Bean Cassoulet

Aged Rib Eye Steak with Rocket Salad & Café de Paris Butter with Home Cut Chips or Gratin Dauphinoise (£6.50 Supplement)

Sticky Toffee Pudding with Butterscotch Sauce & Home Made Vanilla Ice Cream

Iain Mellis Cheese Board with Artisan Oatcakes, Spiced Tomato Chutney & Golden Raisins

Glazed Vanilla Crème Caramel with Almond Biscotti

£17.50 Two Courses / £22 Three Courses

For Children under 12

Fresh Spaghetti with Sugo & Parmesan Shavings

Aberdeen Haddock Goujons & Chips

Vanilla Ice Cream

£10