

**This is not a set priced menu, all items ordered will be charged individually.**  
**If you would like a set 2/3 course price per person for your chosen menu then this can be arranged prior to your booking**

## **Dinner**

**Parties of 12 and over please choose 5 starters, 5 main courses and 5 desserts**  
**Menus can be typed with or without prices and with a heading of your choice**

### **Starters**

1. Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)  
£6.75
2. Chicken Liver Pâté, Red Onion Chutney, Oatcakes  
£6.75
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip  
£6.75
4. Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (v)  
£6.50  
Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings
5. Blue Cheese (v) ~ £6.50  
Or
6. Chicken ~ £6.95
7. Homemade Soup of the Day served with Crusty Bloomer  
£4.95
8. Roulade of Scottish Salmon, Prawns and Smoked Salmon with Garlic brushed Ciabatta  
£7.25
9. Tower of Macsween Haggis, Mashed Potato, Turnip Puree with Rich Jus  
£6.95

### **Desserts**

1. Melon, Pineapple, Berry Compote, Fruit Compote, Strawberry Ice-Cream  
£6.75
2. Lemon Posset, Coconut Ice-Cream, Home-baked Shortbread  
£6.75
3. Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream  
£6.75
4. Belgian Chocolate Orange Tart, Whipped Cream, Vanilla Ice-Cream  
£6.75
5. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream  
£6.75
6. Cheese Platter – Brie, Blue Cheese and Cheddar with Grapes, Apple and Celery  
£6.95
7. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce  
£3.95

**Tea or Coffee with Chocolate Mint Crisps**  
**£2.40**

## Main Course

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

1. Pan Fried Chicken Breast, Mushroom and Tarragon Cream Sauce with Roast Root Vegetables  
£10.95
2. Fillet of Salmon, Sautee Vegetables, Creamy Mash, Veronique Sauce  
£12.50
3. Homemade Steak and Ale Pie topped with a Light Puff Pastry  
£11.25
4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip  
£10.95
5. Braised Scottish Beef and Macsween Haggis finished with Pink Peppercorn Sauce  
£11.95
6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta  
£10.95
7. Vegetable Risotto, Peppers, Baby Corn, Aubergine, Courgette, Olives, Napoli Sauce, Arborio Rice (v)  
£10.95
8. Pork Loin Steaks, Black Pudding with Red Wine Jus  
£11.95
9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.50
10. Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese  
£12.25
11. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.95
12. Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce  
£12.95
13. Slow Cooked Leg of Aromatic Duck, Orange and Star Anise Jus  
£11.95
  
14. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings,  
Fries and a Peppercorn Sauce  
£20.95
  
15. Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad  
Coronation Chicken ~ £10.95  
Prawn Marie Rose ~ £11.50  
Honey Roast Ham and Pineapple ~ £10.95  
Parma Ham and Melon ~ £11.50