

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

Lunch

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)
£6.25
2. Chicken Liver Pâté, Red Onion Chutney, Oatcakes
£6.25
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip
£6.25
4. Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (v)
£6.25
Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings
5. Blue Cheese (v) ~ £5.95
Or
6. Chicken ~ £6.50
7. Homemade Soup of the Day served with Crusty Bloomer
£4.75
8. Roulade of Scottish Salmon, Prawns and Smoked Salmon with Garlic brushed Ciabatta
£6.95
9. Tower of Macsween Haggis, Mashed Potato, Turnip Puree with Rich Jus
£6.25

Desserts

1. Melon, Pineapple, Berry Compote, Strawberry Ice-Cream
£6.25
2. Lemon Posset, Coconut Ice-Cream, Home-baked Shortbread
£6.25
3. Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream
£6.25
4. Belgian Chocolate Orange Tart, Whipped Cream, Vanilla Ice-Cream
£6.25
5. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream
£6.25
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
£10.50
2. Fillet of Salmon, Sautee Vegetables, Creamy Mash, Veronique Sauce
£10.95
3. Homemade Steak and Ale Pie topped with a Light Puff Pastry
£10.95
4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip
£10.50
5. Braised Scottish Beef and Macsween Haggis finished with Pink Peppercorn Sauce
£11.25
6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta
£10.25
7. Vegetable Risotto, Peppers, Baby Corn, Aubergine, Courgette, Olives, Napoli Sauce, Arborio Rice (v)
£10.25
8. Pork Loin Steaks, Black Pudding with Red Wine Jus
£11.25
9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.25
10. Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese
£11.25
11. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.25
12. Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce
£11.95
13. Slow Cooked Leg of Aromatic Duck, Orange and Star Anise Jus
£10.95

14. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings,
Fries and a Peppercorn Sauce
£18.95

15. Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad
Coronation Chicken ~ £10.95
Prawn Marie Rose ~ £11.25
Honey Roast Ham and Pineapple ~ £10.75
Parma Ham and Melon ~ £11.25