



Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer **(GFA) (V)**

Chicken Liver Pâté, Red Onion Chutney, Oatcakes **(GFA)**

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis **(GF) (V)**

Homemade Soup of the Day served with Crusty Bloomer

Tower of Haggis, Potato and Turnip Cream served with a Whisky Jus

Scottish Smoked Salmon and Prawn Marie Rose
with Little Gem Lettuce, Fresh Lemon and Wholemeal Bread **(GFA)**

Cullen Skink – Smoked Haddock and Potato Chowder served with Wholemeal Bread **(GFA)**

Goats Cheese, Beetroot and Apple Salad with Basil Pesto **(GF) (V)**

Crispy Chicken Tempura, Sweet Chilli Dip, Salad Garnish

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Breast of Chicken topped with Haggis served with a Pink Peppercorn Sauce **(GFA)**

Homemade Steak and Ale Pie topped with a Light Puff Pastry

Green Thai Chicken Curry served with Rice and Prawn Crackers **(GF)**

Cajun Breast of Chicken served with Basmati Rice and a Cajun Cream Sauce **(GF)**

Smoked Haddock Mornay in Cream **(GF)**

Sea Bass Fillets, Sauteed Vegetables with Napoli Sauce and Basil Pesto **(GF)**

8oz Sirloin Steak cooked to your liking served with Grilled Tomato, Mushroom, Battered Onion Ring, Fries
and Peppercorn Sauce (£7.00 Supplement)

Goats Cheese Salad served with dressed Leaves, Peppers, Tomato, Cucumber, Coleslaw, Beetroot, Boiled Egg and
your choice of Fries or Boiled Potatoes **(GF) (V)**

Sweet Potato and Chickpea Curry cooked in a Mild Curry Sauce served with Basmati Rice and Mini Naan **(GFA) (V)**

Slow cooked Lamb Shank served with Creamy Mash, Roasted Root Vegetables
and a Rich Red Wine and Rosemary Jus **(GF)**

Duck Breast (served pink) accompanied with Fondant Potato, Seasonal Greens and a Redcurrant Jus **(GFA)**

Chicken and Ham Salad served with dressed Leaves, Peppers, Tomato, Cucumber, Coleslaw, Beetroot, Boiled Egg and
your choice of Fries or Boiled Potatoes **(GF)**

Biscoff Cheesecake of the Day served with Vanilla Ice Cream

Melon, Pineapple, Berry Compote, Fruit Coulis, Strawberry Ice-Cream **(GF)**

Rhubarb and Berry Crumble, Homemade Custard

Profiteroles filled with Chantilly Cream, drizzled with Chocolate Sauce and served with Vanilla Ice Cream

Eton Mess, Berry Coulis and Raspberry Vanilla Ice Cream **(GF)**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

Snowball Coupe – Vanilla Ice Cream and Fresh Cream topped with Snowball and drizzled with Chocolate Sauce **(GF)**

Cheese Platter – Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes, Apple and Celery **(GFA)**

SERVED 1PM – 7PM Last Orders

2 courses - £24.95

3 courses - £29.95