

M E N U

2 COURSE LUNCH £16.95

3 COURSE DINNER £23.95

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STARTERS / LIGHT MEALS £5.95 / £9.95

(LIGHT MEALS SERVED WITH NEW POTATOES)

Soup of the Day

chefs soup of the day served with bread and butter

Chicken Liver Pâté

with oatcakes and redcurrant jelly

Goats Cheese, Red Pepper and Basil Tart

with balsamic glaze and dressed mixed leaves

Smashed Spiced Avocado and Smoked Salmon Crostini

with a mixed leaf salad and lemon

Panko Breaded Haggis Bon Bons

with caramelised red onions and a whisky cream sauce

Warm Bacon, Black Pudding and Potato Salad

with crisp leaves and a wholegrain mustard dressing

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MAIN COURSES £13.95

Fish of the Day

please ask for details

Chicken Diane

with buttered mixed vegetables and sauted potatoes

Seafood Pie with a Puff Pastry Top

served with buttered new potatoes and green beans

Pan Fried Loin of Pork with a White Wine and Tarragon Gravy

on a fricasse of green beans, mushrooms and crispy potatoes

Fillet Steak with a Green Peppercorn Sauce

served with roast tomato, sauted flat cap mushroom and crispy potatoes (£10 supplement)

Vegetable, Bean and Spinach Korma

served with a steamed rice and naan bread

Fillet of Beef Strips in a Brandy and Mushroom Cream Sauce

served with braised rice and buttered broccoli (£2 supplement)

Roast Rump of Lamb with a Redcurrant and Mint Gravy

served with buttered cabbage, kale, bacon and sauté potatoes (£3 supplement)

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DESSERTS £5.95

Cheesecake of the Day

with Chantilly cream and berries

Summer Berry Pudding

served with fresh cream

Rosemary Pannacotta

with textures of pear and shortbread

Chocolate Fudge Brownie

with salted caramel sauce and vanilla ice cream

Selection of Cheese and Oatcakes

with grapes, celery and chutney