

M E N U

2 COURSE LUNCH £16.95

3 COURSE DINNER £23.95

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

Smoked Haddock, Potato and Leek Tartlet

with lemon and crisp salad leaves

Garlic and Tarragon Mushrooms on Toast

with mixed leaves and balsamic dressing

Mango, Sweetcorn and Spring Onion Pakora

with mixed leaves and a coconut, ginger and mint dip.

Warm Bacon, Black Pudding and Potato Salad

with crisp leaves and a wholegrain mustard dressing

MAIN COURSES £13.95

Fish of the Day

please ask for details

Supreme of Chicken stuffed with Haggis

with buttered mixed vegetables and sauted potatoes and a whisky sauce

Seafood Pie with a Puff Pastry Top

served with buttered new potatoes and green beans

Oven Baked Venison Lasagne

served with crispy potatoes and balsamic dressed salad

Fillet Steak with a Diane Sauce

with buttered mixed vegetables and sauted potatoes (£10 supplement)

Parma Ham Wrapped Ballontine of Pork with a Sage and Onion Stuffing

served with champ mash, creamed leeks and a light apple gravy

Roast Rump of Lamb with a Redcurrant and Mint Gravy

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

Chestnut Mushroom and Pea Risotto

with dressed rocket salad and balsamic

DESSERTS £5.95

Cheesecake of the Day

with Chantilly cream and berries

Warm Mixed Berry Pavlova

with vanilla ice cream

Sticky Ginger Pudding

with butterscotch sauce and vanilla ice cream

Black Forrest Chocolate Brownie Sundae

with chocolate sauce and crushed nuts

Selection of Cheese and Oatcakes

with grapes, celery and chutney