

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

Chicken, Ham Hock and Cornichon Terrine

with mixed leaves and sweet piccalilli

Spiced Salmon, Cod and Prawn Fishcakes

with corriander and lime creme fraiche

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

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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

Braised Featherblade of Scotch Beef in a Rich Red Wine Gravy

with horseradish mashed potatoes and roasted root vegetables

Roast Loin of Pork with an Apple Gravy

with champ potatoes, creamed leeks and crispy bacon

Fillet Steak with a Mushroom and Brandy Cream Sauce

served buttered vegetables and sauted potatoes (£10 supplement)

Fricasse of Asparagus, Mushrooms and Tomatoes

served on crispy kale and polenta with a red wine and port reduction

Rosemary and Lemon Roast Rump of Lamb

with crispy potatoes, roast cherry tomatoes, buttered green beans and a garlic and honey gravy (£3 supplement)

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DESSERTS £5.95

Cheesecake of the Day

with Chantilly cream and berries

Apple, Pear and Bramble Crumble

with custard

Warm Mixed Berry Pavlova

with vanilla ice cream

Black Forrest Chocolate Brownie Sundae

with chocolate sauce and crushed nuts

Selection of Cheese and Oatcakes

with grapes, celery and chutney