

STARTERS

Soup of the Day, Crusty Bread Roll (V) *

Haggis Bon Bons, Served on Clapshot with Pepper Sauce

Chicken Liver Parfait, Toasted Brioche, Balsamic Glaze and Onion Chutney *

Halloumi Fries with Chilli Jam & Salad Leaves (V) (GF)

Crispy Chicken Wings in Teriyaki Sauce topped with Spring Onion & Chillies

Smoked Haddock and Spring Onion Fish Cakes with a Mornay Dip

Melon with Lemon Sorbet, Fruit Coulis

MAIN COURSES

Traditional Steak Pie, Puff Pastry, seasonal vegetables, chips or mash

Macaroni Cheese topped with Cheddar, Chips and Salad (v) (GF)

Wild Mushroom Stroganoff with Dijon Mustard, Smoked Paprika and Steamed Rice (V)*

Chicken Schnitzel with Warm Potato Salad, Buttered Green Beans and Peppercorn Sauce

Sticky Glazed Bacon Steak, Steakhouse Chips & Roasted Figs (GF)

Grilled Salmon with Lemon Butter Sauce, Potato Gratin & Seasonal Vegetables (GF)

DESSERTS

Sticky Toffee Pudding with vanilla Ice Cream

Homemade Cheesecake, Served with Chantilly Cream and Berries

Zesty Lemon Tart with Raspberry Sorbet

Warm Apple Strudel with Gingerbread Ice Cream

Wild Berry & Amaretti Sundae- Berry Compote, Cherry Ice Cream, Amaretti Biscuits & Whipped Cream

Trio Selection of Ice Creams (GF)

*Additional Gluten free options available

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirement, please let us know.

Large Table Menu

2 courses £20.00 per person

3 courses £25.00 per person