

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

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.

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)

Large Table Menu

2 courses £20.00 per person

3 courses £25.00 per person