

LARGE TABLE MENU

STARTERS

- Soup of the Day, Crusty Bread Roll (v) (gf)
Fantail of Melon with Raspberry Sorbet (v) (gf)
Creamy Garlic Mushrooms on Toasted Brioche (v)
Halloumi Fries with Chilli Jam & Salad Leaves (v) (gf)
Haggis, Neeps & Tatties with Pepper Sauce
Chorizo & Mozzarella Croquettes with Aioli
& Dressed Salad Leaves

MAIN COURSES

- Traditional Steal Pie, Braised Beef, Puff Pastry,
Seasonal Vegetables, Chips or Mash
Wild Mushroom Stroganoff, Dijon Mustard, Smoked Paprika &
Steamed Rice (v) (gf)
Grilled Salmon with Lemon Butter Sauce, Potato Gratin &
Seasonal Vegetables
Macaroni Cheese topped with Cheddar, Chips & Salad
(v) (gf option available)
Katsu Chicken Curry with Steamed Rice & Pickled Ginger
Greek Feta Salad, Olives, Tomato, Cucumber, Red Onion & Olive Oil
(v) (gf)

DESSERTS

- Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream
Homemade Cheesecake, Chantilly Cream
Large Fresh Cream Meringue with Biscoff, Chocolate or Strawberry
Sauce (gf)
Warm Belgium Waffle, Fruit Compote, Vanilla Ice Cream
Sticky Toffee Sundae – Fudge Ice Cream, Toffee Sauce, Sticky Toffee
Pieces & Whipped Cream
Trio Selection of Ice Creams (gf)

2 COURSE £22 PER PERSON

3 COURSE £28 PER PERSON

Large Table Menu for Tables over 14 people

Foods in this Restaurant are processed in a kitchen that produces dishes with
Milk, Wheat, Soyabean, Fish, Tree Nuts, Peanuts, Eggs & Egg Products.

If you have a Food Allergy or Special Dietary requirement, please let us know