

STARTERS

- Soup of the Day, Crusty Bread Roll (v) *
- Haggis Bon Bons Whisky Sauce
- Halloumi Fries, Sweet Chilli Jam (V) (GF)
- Smoked Mackerel Salad with Horseradish Mayonnaise, New Potatoes & Watercress (GF)
- Prawn Cocktail, Marie Rose Sauce served with brown bread (GF)*
- Fan of Seasonal Melon with Strawberry Syrup & Lemon Sorbet (V)

MAIN COURSES

- Traditional Steak Pie, puff pastry, seasonal vegetables, chips or mash
- Breast of Chicken, peppercorn sauce, mash & seasonal vegetables (GF)
- Hunters Breaded Chicken Burger with Cheese, BBQ sauce & Bacon
- Spaghetti Bolognese with Garlic Bread
- Pan Fried Trout with Tomato & Caper Sauce with new potatoes & Seasonal Greens (GF)
- Mushroom Stroganoff with Rice (V)(GF)

DESSERTS

- Sticky Toffee Pudding, vanilla ice cream
- Homemade Cheesecake, Chantilly cream & berries
- Fresh Cream Meringue, Fruits of the Forrest (GF)
- Chocolate & Coconut Torte (vegan)
- Warm Chocolate Fudge Cake with Vanilla ice cream

*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 March

Menu Changes Monthly

Tables over 20 require a Pre-order

2 courses £19.00 per person

3 courses £24.00 per person