

Dinner menu 2.

To Start.

Carrot and Coriander Soup (V).

Served with a crusty bread roll (1) and butter (7).

Drambuie Haggis Fritters. (1, 7).

Coated in our crispy batter, accompanied by a Whisky liqueur cream sauce.

Ham, Pineapple and Cream Cheese Roulade. (7).

On peppery rocket leaves.

Main Courses.

Roast Loin of Pork (1, 7).

In a rich red wine gravy with an apple compote.

Poached Smoked Haddock. (1, 4, 7).

Topped with a parsley, white wine and cream sauce.

Above main courses are served with roasted potatoes and a medley of seasonal vegetables.

Chargrilled Chicken Supreme.

In a mango and mild curry sauce, on a bed of rice and naan bread.

Vegetable Lasagne (V). (1, 7).

Salad and homemade coleslaw, roast potatoes, with pecorino cheese and garlic bread.

To Finish.

Sticky Toffee Pudding (V). (1, 3, 7).

Drenched in our rich toffee sauce served with Vanilla Ice Cream.

Chocolate Profiteroles (V). (1, 3, 7).

Cheddar and Blue Cheese, grapes, oatcakes (gf) and onion chutney. (7).

(ALLERGEN INFORMATION):- 1. GLUTEN 2. NUTS 3. EGGS 4. FISH.
5. CRUSTACEANS 6. MOLLUSCS 7. DAIRY 8. SOYBEANS 9. SULPHUR DIOXIDE
10. PEANUTS 11. CELERY 12. MUSTARD 13. SESAME 14. LUPIN.