

DINNER MENU

SAMPLE FOUR

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

PEPPERED MACKEREL (3, 4, 7, 12)

On crispy leaves with creamed horseradish

MAIN COURSES

COTTAGE PIE (7)

Prime Scottish minced beef and root vegetables, slowly braised in a rich beef gravy, topped with creamy mashed potatoes

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 (7)

In a mango and mild curry sauce, on a bed of rice and naan bread (1)

VEGETABLE LASAGNE (V) (1, 3, 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 (gf, V) (3, 7, 8)

CHEDDAR AND BLUE CHEESE

Served with grapes, oatcakes (gf) and onion chutney (7)

If you suffer from any food allergies or intolerances please inform your server upon placing your order

1. GLUTEN 2. CRUSTACEANS 3. EGG 4. FISH 5. MILK 6. MUSTARD 7. NUTS 8. SOYA
9. SOLPHITES 10. CELERY 11. SESAME 12. LUPIN 13. PEANUTS 14. MOLLUSCS