

DINNER MENU

SAMPLE ONE

TO START

LEEK AND POTATO SOUP (V)

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

BREADED MUSHROOMS (1, 3, 7)

Served with salad garnish and garlic mayonnaise

CHICKEN LIVER PATE (3, 7)

Accompanied by oatcakes (gf) and a tangy red onion chutney

MAIN COURSES

STEAK AND ALE PIE (1, 3, 7)

Prime Scottish beef, slowly braised in an ale and rich beef gravy, with a golden pastry lid

GRILLED FILLET OF SEA BASS (1, 4, 7)

Topped with a white wine cream sauce, scented with lemon and dill

SLOW ROASTED LOIN OF PORK

In a rich onion gravy with an apple compote

Above main courses are served with sautéed potatoes and a medley of peas and carrots

SPINACH AND RICOTTA TORTELLINI (1, 3, 7)

Bound in a rich tomato sauce, served with Pecorino, garlic bread and crispy salad

TO FINISH

BREAD AND BUTTER PUDDING (V) (1, 3, 7)

Traditional hot dessert, served with creamy custard

STRAWBERRY MERINGUE (3, 7)

Meringue nest layered with cream, fresh strawberries and fruit coulis

DUO OF CHOCOLATE AND VANILLA ICE CREAMS (7)

With wafer (1, 3, 7, 8)

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