

DINNER MENU

SAMPLE THREE

TO START

LENTIL SOUP (V)

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

GOAT'S CHEESE AND RED ONION TARTLET (V) (1, 7)

Served with dressed leaves

SMOKED SALMON SALAD (3, 4)

With a dill citrus mayonnaise, served with a salad garnish

MAIN COURSES

HAGGIS, NEEPS AND TATTIES (1, 7)

Quenelles of haggis, mashed turnip and mashed potato, topped with a whisky sauce

GRILLED TROUT FILLET (4, 5, 7)

Topped with a prawn lemon butter

CHICKEN AND LEEK PIE (1, 3, 7)

Breast of chicken, gently poached in white wine, with sauteed leeks, in a cream sauce, topped with a golden puff pastry lid

Above main courses are accompanied by creamed potatoes (7) and roasted vegetables

SWEET POTATO, SPINACH AND COCONUT CURRY (V)

Served with rice and naan bread (1, 7)

TO FINISH

APPLE AND CINNAMON CRUMBLE WITH CREAMY CUSTARD (V) (1, 7)

LEMON CURD TARTLET (V) (1, 3, 7)

Served with Chantilly cream and fresh raspberries

BANOFFEE SUNDAE (V) (7)

Layers of cream, bananas, toffee sauce and vanilla ice cream 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