



PRIVATE DINING MENU

2 COURSES £25.95 - 3 COURSES £30.95

STARTERS

Soup of The Day  
crusty bread

Breaded Brie Balls  
with hot honey sauce

Haggis Fritters  
with peppercorn sauce

Chicken Liver Pate 
garlic ciabatta & caramelised red onion

Crispy Tempura  
choice of vegetable, or chicken with sweet chilli dip

MAINS

Cajun Chicken 
curry sauce, fajita spiced peppers, onions, rice & prawn crackers

Steak Pie
creamed potatoes & roasted vegetables

Fish & Chips 
fries, mushy peas & lemon - Breaded or Battered

Breast Of Chicken 
topped with haggis served with stem broccoli, creamed potatoes & peppercorn sauce

Classic Macaroni Cheese 
ciabatta garlic bread

Falafel Curry  
creamy madras sauce with boiled rice served with garlic & coriander naan bread

DESSERTS

Cheesecake of the day 
vanilla ice cream

Apple Crumble 
custard & berry compote

Banana Fritter  
caramel sauce & tablet ice cream

Sticky Toffee Pudding 
toffee sauce & vanilla ice cream

Chocolate Fudge Cake 
with chocolate sauce & vanilla ice cream

Gluten Free Alternatives Available 

Vegetarian Alternatives Available 

Please Specify Any Allergies or Dietary
Restrictions When Ordering,