



PRIVATE DINING MENU

2 Course £25.95 - 3 Courses £30.95

STARTERS

Soup of The Day  
crusty bread

Breaded Halloumi Fries 
crispy salad & sriracha

Haggis Fritter 
with peppercorn sauce

Chicken Liver Pate 
toasted brioche & caramelised red onion

Traditional Prawn Cocktail  
Marie rose sauce, crisp baby gem and lettuce

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 
wrapped in steaky bacon with swiss cheese & leek sauce, stem broccoli, dauphinoise potatoes

Classic Macaroni Cheese 
ciabatta garlic bread

Cauliflower Cheese Tart 
dauphinoise potatoes, roasted veg & cheese sauce

DESSERTS

Mango & Passionfruit Cheesecake 
berry compote & raspberry sorbet

Apple Crumble 
custard & berry compote

Banoffee Pie 
biscuit base with bananas, caramel
topping, fresh cream & tablet ice cream

Sticky Toffee Pudding 
toffee sauce & vanilla ice cream

Salted Caramel Brownie 
chocolate & caramel sauce
with chocolate ice cream

Gluten Free Alternatives Available 
Vegetarian Alternatives Available 
Please Specify Any Allergies or Dietary
Restrictions When Ordering,