




## 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

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   
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,