

Private Dining Menu

2 Course £24.95

3 Course £29.95

Starters

HOMEMADE SOUP OF THE DAY

CRUSTY BREAD, SALTED BUTTER



CHILLED MELON

SEASONED FRUITS, RASPBERRY SORBET & PASSION FRUIT SYRUP



CRISPY TEMPURA

CHOOSE FROM VEG, CHICKEN



CREAMY GARLIC MUSHROOM

SPINACH & CHEDDAR GLAZE



HAGGIS TOWER

HAGGIS, NEEPS, CHAMIT TATTIES & PEPPERCORN SAUCE

Mains

STEAK AND ALE PIE

CHAMPIT TATTIES & ROASTED VEGETABLES



MACARONI & CHEESE

CHEDDAR & PARMESAN GLAZE



FISH AND CHIPS

MUSHY PEAS, LEMON & TARTAR SAUCE



BUTTERFLY CHICKEN WITH HAGGIS CROQUETTES

WITH PEPPERCORN SAUCE & A VEGETABLE MEDLEY



WILD MUSHROOM RISOTTO

BALSAMIC GLAZE & ROCKET



D.A. CAJUN CHICKEN

CURRY SAUCE, FAJITA SPICED PEPPERS, ONIONS & RICE

Desserts

STEPHANIE'S STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM



INDULGENT CHOCOLATE BROWNIE

RICH CHOCOLATE SAUCE & VANILLA ICE CREAM



SYLLABUB ETON MESS



MIXED MERINGUE, MIXED BERRIES, CHANTILLY CREAM,
RASPBERRY RIPPLE ICE CREAM



RASPBERRY CREME BRULEE

GLAZED WITH CARAMELISED TOFFEE



 Gluten Free Alternatives Available
 Vegetarian Alternatives Available
Please Specify When Ordering,
If You Are Interested in Either Alternatives