



Sunday Menu

2 Courses £19.95 | Add dessert £5



Starters

Haggis Tower

Haggis topped with clapshot potato with peppercorn sauce

Spring Chicken Salad

Coriander & Lime Chicken pieces with mild curried salad of tomato, pepper, broad beans & chickpea

Vegetable Pakora VGN

Sweet chili dip

Firecracker Cauliflower VGN

Cauliflower florets in a sriracha spiced batter served with garlic mayonnaise.

Roast Tomato and Red Pepper Soup VGN

Chargrilled Italian Bloomer and Lurpack butter

Buttermilk Chicken Tenders

Chicken fillets in a spiced crumb with tangy BBQ mayo

Salt n Chilli Grilled Haloumi GFO/VGY

Salad of broad beans, broccoli rice, petit pois, spinach leaf and spring onion in honey mustard dressing

Dessert

Sticky Toffee Pudding

Toffee sauce and vanilla ice cream

Cheesecake of the day

Ask server for today's flavour

Vegan Chocolate Brownie Torte

With raspberry coulis and blackcurrant sorbet

Profiteroles

Cream filled choux bun with chocolate sauce

Lemon Posset

Set lemon cream with a blueberry compote.



Mains

Traditional Sunday Roast Beef

Tender Slow Roast Topside of dry aged Tweed Valley Beef
With garlic roast potatoes, maple glazed carrots,
Buttered Broccoli, Yorkshire pudding and a red wine jus

Piri Piri Chicken

Chargrilled Piri Piri chicken with roasted corn on cob, salt n chilli fries and Smokey BBQ mayonnaise

Garlic Butter Sea Bass

Pan seared Sea bass fillets with smashed roast potatoes & broccoli florets tossed in a spiced coriander lime dressing

Macaroni Cheese

Classic Macaroni and 3 cheese sauce topped with crispy onions and skinny fries

Add - Piri Piri Chicken | Panko Chicken | Salt N Pepper Halloumi **£4 each**

Katsu Curry

Panko Breaded Chicken, Katsu curry sauce, steamed Basmati Rice and pickled red cabbage

Chinese Spiced Bowl

Steamed Basmati rice, Asian slaw dressed in mojo verde, pickled red cabbage, hoi sin ketchup, garlic 'vegonnaise' Topped with slices of pan seared plant-based protein **VGN**

Braised Scotch Beef & Chestnut Mushroom Stew

Meltingly tender beef with mushrooms in rich garlic and red wine jus served with carrot 'clapshot' potato

Classic Beef Burger

St Pierre Brioche Bun, 6oz beef burger topped with mozzarella cheese, shredded iceberg lettuce, sliced tomato, garlic mayonnaise and side of skinny fries

Chicken Balmoral

Chargrilled Chicken with smoked bacon, haggis slice, peppercorn sauce served with carrot 'clapshot'

Traditional Fish & Chips

Beer battered Haddock fillet with skinny fries, tartar sauce and lemon wedge

Please advise server of any allergies
Allergen Matrix available on request