

## Sunday lunch

2 courses £30

3 courses £35

## <u>Starters</u>

Soup of the day, home baked bread (GF\*\*, V)

Selection of charcuterie, baby leaf salad, artisan breads and sun blushed tomato (GF\*\*)

Calamari, chilli aioli (GF)

Poached pear and rocket salad, pecans, blue murder cheese, maple and balsamic glaze (V, GF)

## <u>Mains</u>

Medium roasted topside of beef, roasted potatoes, sautéed green beans, roast cauliflower cheese, maple drizzled roasted carrots & parsnips, mashed buttery swede, Yorkshire pudding, teapot of rich meat gravy

Roasted lemon & garlic breast of chicken, roasted potatoes, sautéed green beans, roast cauliflower cheese, maple drizzled roasted carrots & parsnips, mashed buttery swede, Yorkshire pudding, bread sauce, teapot of rich meat gravy

Nut roast, roasted potatoes, sautéed green beans, roast cauliflower cheese, maple drizzled roasted carrots & parsnips, mashed buttery swede, Yorkshire pudding, teapot of rich gravy **(V, VG)** 

## <u>Desserts</u>

Seasonal crumble, Arran vanilla ice cream (V, VG\*\*) contains nuts

Bread and butter pudding with fresh cream (V)

Scottish cheeses, handmade oat cakes, quince jelly (GF\*\*, V\*\*) £3 supplement