



SUNDAY MENU

TWO COURSES £27.95PP // THREE COURSES £31.95PP

STARTERS

FRESHLY PREPARED SOUP OF THE DAY

Warm Farmhouse Bread & Dairy Butter

WEST COAST BROWN CRAB CAKES

Japanese Crumb | Lime Aioli | Endive

TERRINE OF POTATO & SMOKED APPLEWOOD CHEDDAR

Parma Ham | Balsamic Glaze | Black Olive Tapenade

SALAD OF SMOKED FARMHOUSE CHICKEN

Passionfruit Dressing | Rocket Leaf | Parmesan

TEMPURA SALAD & SWEET CHILI SAUCE

Chicken, King Prawn or Vegetable

MAINS

ROWALLAN SUNDAY ROAST

**ROAST LOIN OF SCOTTISH BEEF
WITH ROSEMARY & BLACKTHORN SALT**

OR

**MOROCCAN SPICED CAULIFLOWER STEAK
WITH LEMON & CORIANDER**

*Duck Fat Garlic Roasted Potatoes, Smoked Applewood Cauliflower
Cheese Gratin, Honey Roasted Caraway Carrots, Buttered
Tenderstem Broccoli, Horseradish, Fluffy Yorkshire Puddings
& a Jug of Rich Red Wine Jus.*

DOUBLE CHEDDAR MACARONI

Pancetta & Parsley Crumb | Garlic Focaccia | Tangy Sweet Salad

TROON HARBOR BEER BATTERED HADDOCK

Tartar Sauce | Salad | Lemon | Hand Cut Chips | Blackthorn Salt



SUNDAY MENU

SWEETS

FORCED RHUBARB AND BASIL BRÛLÉE

Rowallan Bakery Shortbread

LEMON & PASSIONFRUIT TART

Ferris Coconut Ice Cream

DARK CHOCOLATE FONDANT

Blood Orange Compote

SELECTION OF SCOTTISH CHEESES

*Served at Room Temperature with Dairy Butter and
Rosemary Crackers*

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR INTOLERANCES

