

Sample Menu

Set Menu

Friday-Sunday
2 Courses £17.00 – 3 courses £21.00

Starters

Soup of the day

Served with crusty bread

Breaded Goat's Cheese

Served with dressed leaves. Tomato & ginger coulis

Honeydew Melon

With mango coulis & sorbet

Oak Smoked Salmon and Prawns

With Marie Rose Sauce, malted bread and butter

Brussels Pate

Served with orange compote & toast

Main Courses

Butter Chicken Curry

Served with coriander rice and toasted flat bread

Pan Seared Breast of Duck

With soy, garlic and ginger sauce, pak choi, and herb rice

Roasted Pork Fillet

Served with black pudding mash, braised red cabbage and apples and a cider mustard gravy

Haddock Goujons

Breaded or battered, with mushy peas, chips and tartare sauce

Spinach and Nutmeg Cannelloni

With dressed salad and garlic bread

We welcome guests with special dietary needs. Please alert your server of any food allergies or intolerances you have and we will do our best to accommodate you.

Sweets

Sticky Toffee Pudding

With vanilla ice cream and caramel sauce

White Chocolate and Lemon Cheesecake

Served with mango coulis

Chocolate Brownie

With hot fudge sauce and salted caramel ice cream

Scottish Tablet Ice Cream

In a brandy snap basket with hot caramel sauce

Trio of Scottish Cheeses

With oatcakes and chutney

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