

Mother's Day Menu

Homemade Lentil & Carrot Soup (G & V)

Crisp Panko Breaded Brie (V)
With a cranberry and red onion chutney

Chilled Honeydew and Water Melon Platter (V,G)
With seasonal berries, raspberry sorbet and fruit coulis

Duck & Chicken Liver Pate
With toasted brioche and ale and apple chutney

North Atlantic Prawn & Smoked Salmon Cocktail
Dressed with a tangy marie rose sauce (G)



Slow Cooked Featherblade Steak (G*)
Topped with haggis and served with a whisky cream sauce

Crispy Battered Haddock
Served with chips, mushy peas, tartare sauce & lemon

Chicken & Mushroom Stroganoff (G)
Cooked with brandy, smoked paprika, peppers and cream
Served with steamed white rice

Crispy Breaded Pork Belly
With bramley apple sauce, tender stem broccoli and roast pan juices

Roast Harissa Spiced Vegetable Pan Cake (V)
With tomatoes and fresh herbs



Eton Mess Ice Cream Sundae (G)
With mixed berry compote, crushed meringue & whipped cream

Apple & Toffee Crumble
With hot vanilla custard and ginger bread ice cream

Sticky Toffee Pudding
Served with hot butterscotch sauce and vanilla ice cream

Homemade Chocolate Fudge Cake
With hot chocolate sauce, oreo ice cream and red berry compote

Selection of Luxury Scottish Ice Creams (G)

G- Gluten Free
G* Gluten Free Option Available
Please ask your server for details
V - Suitable for Vegetarians

£18.50 per person – 3 Course

£15.50 per person – 2 Course



Children's Menu

Small Soup

Chilled Selection of Melon & Fresh Fruits topped with Sorbet

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Sausages & Mash
With Beans

Haddock Goujons & Chips
With Beans

Chicken Goujons & Chips
With Beans

Macaroni
Served with Garlic Bread

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Kids Sticky Toffee Pudding

Ice Cream & Jelly



2 Course - £7.50

3 Courses -£9.50

(Recommended for 12 years & under)

Includes 1 x Fruit Shoot, Milk or
Draught Soft Drink