

**Homemade Soup of the Day**

*Served with a crusty roll & butter (G)*

**Honey Glazed Goats Cheese Salad**

*Drizzled with grain mustard dressing*

**Flaked Crab and Prawn Cocktail**

*With coriander, lime and mango mayonnaise*

**Warm Salad of Pan Roasted Quail**

*With crisp Ayrshire bacon and black pudding*

*Served with a raspberry dressing*

**Potato Gnocchi**

*With roasted peppers, basil and tomato coulis*

*Served with parmesan and fine leafy salad*

ooOoo

**Slow Roasted Sirloin of Beef**

*With a rich red wine & barley jus, crispy haggis croquette and crushed potatoes*

**Fillet of Smoked Haddock**

*Topped with a poached egg & grain mustard butter sauce*

*Served with baby boiled potatoes*

**Grilled Breast of Chicken**

*With an apple, leek and smoked cheese sauce*

**Rump of Lamb**

*With crispy pancetta, parsnip and honey puree & thyme gravy*

**Chestnut Mushroom, Baby Spinach and Asparagus Risotto**

*Served with parmesan shavings & herb oil (V)*

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**Salted Caramel Chocolate Cup**

*With whipped cream and chocolate curls*

**Steamed Lemon Sponge**

*With golden syrup & vanilla ice cream*

**Toffee Popcorn and Marshmallow Ice Cream Sundae**

*With hot butterscotch sauce & whipped cream*

**Mon-Sat Evening**

**5-9pm**

2 Courses £13.50 per person

3 Courses £16.50 per person

**Mon-Sat Lunch**

**12-2.30pm**

2 Courses £12.00 per person

3 Courses £15.00 per person

**Sunday Only**

**12-8pm**

2 Courses £9.95 per person

3 Courses £12.95 per person