

Homemade Soup of the Day (G*)

Served with a crusty roll & butter

Tower of Haggis and Black Pudding

*Served with a whisky & peppercorn cream sauce
Topped with crispy parsnips*

Roulade of Cajun Spiced Chicken Wrapped in Bacon

*With fine peppers, coriander and cashew nuts
Served with mango chutney and mini poppadum's*

Tempura of Haddock

Served with pea & mint puree, fresh lemon and tartare sauce

Crisp Breaded Goats Cheese

*On beetroot relish
Served with a rocket & pine kernel salad*

ooOoo

Slow Roasted Sirloin of Beef

Served with a red wine and thyme gravy

Cajun Spiced Chicken and Chorizo Jambalaya (G)

With Sweet Pepper and Tomatoes

Glazed Creamy Smoked Haddock and Salmon Fish Pie (G)

Topped with a leek and arran cheddar mash

Slow Cooked Pork Belly

With glazed baby apples and cider jus

Asparagus & Broccoli Tartlet (V)

*With a cauliflower and cheddar cheese sauce
Topped with a herb crumb & served with baby potatoes*

ooOoo

Salted Caramel & Oreo Cheesecake

With butterscotch sauce & cloutie dumpling ice cream

Raspberry Jam Steamed Sponge

With hot vanilla custard & vanilla ice cream

Chocolate Brownie Ice Cream Sundae

With hot chocolate sauce

Mon-Sat Evening

5-9pm

2 Courses £13.50 per person

3 Courses £16.50 per person

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

Mon-Sat Lunch 12-2.30pm

All Day Sunday

2 Courses £9.95 per person

3 Courses £12.95 per person