

Appetisers

Selection of Olives and Baby Plum Tomatoes 3.75

Selection of Warm Breads served with Balsamic Oil 4.00

Starters

Soup of the Day 5.25

Chicken, Brandy and Wild Mushroom Pate 6.50
served with a Fruit Compote and Crusty Bread

(V) Fantail of Seasonal Melon 6.50
served with Fresh Fruit, Fruit Coulis and Blackcurrant Sorbet

Mushrooms and Chorizo Sausage 7.25
in a Garlic Cream Sauce served with Garlic Herb Bread

Haggis, Swede and Mash Filo Parcel 7.25
served with a Beetroot Compote and Plum Juice with Ginger
and Cider Vinegar

(V) Baked Goats Cheese Tart 7.25
with Apple and Caramelised Onion set on Rocket Salad
with Baby Plum Tomatoes

Salmon and Smoked Mackerel Fishcake 7.50
set on shaved Fennel served with a Lime and Caper dressing

Any one of these dishes may contain one or more of the 14 allergens

Main Courses

Steak, Ale and Mushroom Pie	14.00
served with Creamed, Boiled or Chipped Potatoes and Seasonal Vegetables	
Chicken Tikka Masala <u>or</u> Quorn Tikka Masala (V)	13.50
served with Basmati Rice and Naan Bread	
Gourmet Beef Burger	14.50
topped with Mature Cheddar Cheese, Smoked Bacon, Tomato and Salad served with Battered Onion Rings, Relish and Chipped Potatoes	
(V) Homemade Beetroot, Fennel, Apple and Dill Burger	13.75
topped with Mature Cheddar Cheese , Tomato and Salad served with Battered Onion Rings, Relish and Chipped Potatoes	
(V) Butternut Squash and Green Pepper Risotto	12.25
with Parmesan Cheese topped with a Poached Egg served with Parma Ham	13.50
Salmon Steak with Green Pesto Crème Fraiche Topping	14.25
set on a Courgette, Green Pepper and Green Bean Medley served with a side of Creamed, Boiled or Chipped Potatoes	
Beer Battered Cod	13.75
served with Peas and Chipped Potatoes	

Any one of these dishes may contain one or more of the 14 allergens

Main Courses

Chicken Stuffed with Haggis wrapped in Bacon 20.00

set on Sun Dried Tomatoes served with a Whisky Onion
Cream Sauce served with Seasonal Vegetables and Potatoes

Pheasant Supreme with Apricot and Tarragon 23.00

wrapped in Smoked Bacon set on a Potato Rosti served
with a Cranberry and Plum Red Wine Sauce, Seasonal Vegetables
and Potatoes

Pan Fried Sea Bass 23.00

set on Stir Fried Vegetables served with a Caper Cream Sauce
and a side of Creamed, Boiled or Chipped Potatoes

Rump Steak 23.00

with Tomato, Mushrooms, Onion Rings and Chipped Potatoes

Scottish Sirloin Steak 27.50

with Tomato, Mushrooms, Onion Rings and Chipped Potatoes

Side Orders

Homemade Battered Onion Rings	3.25
Chipped Potatoes	3.50
Side Salad	3.25
Garlic Bread	3.25
Bread Roll Basket	3.25

Sauces

Brandy and Pepper Sauce	3.25
Blue Cheese Sauce	3.25
Béarnaise Sauce	3.25

Any one of these dishes may contain one or more of the 14 allergens

Sweets

Fresh Fruit Platter 7.25

served with a choice of Cream, Ice Cream, Sorbet or
Natural Yoghurt

Orange and Cointreau Crème Brulee 7.25

served with Homemade Shortbreads

Sticky Toffee Pudding 7.25

served with Vanilla Ice Cream and Butterscotch Sauce

Blueberry and Lime Cheesecake 7.25

served with Cream, Seasonal Fruits and Coulis

Chocolate Pastry Torte 7.25

served Fresh Cream, Seasonal Fruits and Coulis

Selection of Ice Cream 7.25

Vanilla, Strawberry and Chocolate

Selection of Cheese and Biscuits 7.75

Brie, Stilton, Arran Smoked, Claret Gigha

Any one of these dishes may contain one or more of the 14 allergens

Beverages

<i>Teas</i>	2.75	<i>Coffee</i>	
Traditional English Tea		Americano	2.95
Earl Grey Tea		Cappuccino	3.00
Green Tea		Single Espresso	2.00
Decaffeinated Tea		Double Espresso	2.50
		Cafetiere	2.75
		Latte	3.00
		Decaffeinated Coffee	2.75
<i>Fruit Teas</i>	2.75		
Peppermint			
Pure Camomile		<i>Liqueur Coffee</i>	6.00
Lemon and Ginger		Irish – Jamesons Whiskey	
Blackcurrant, Ginseng and Vanilla		Irish Cream – Baileys	
Raspberry, Strawberry and Loganberry		Gaelic – Drambuie	
		Scotch – Whisky	
Cranberry and Orange		French – Brandy	
		Italian – Amaretto	
Other Flavoured Teas may be available		Seville – Cointreau	
		Jamaican – Dark Rum or Tia Maria	