

Appetisers

Selection of Olives and Baby Plum Tomatoes 4.10

Selection of Warm Breads served with Balsamic Oil 4.20

Starters

Soup of the Day 5.50

Chicken, Apricot and Tarragon Pate 6.70

Served with a Fruit Compote and Crusty Bread

(V) Fantail of Seasonal Melon

Served with a choice of

Fresh Fruit and Fruit Sorbet 6.70

OR

Parma Ham 7.50

Mushrooms with Smoked Pancetta Lardons 7.50

In a Garlic Cream Sauce served with Garlic Herb Bread

(V) Vegetarian Haggis, Swede and Mash Filo Parcel 7.40

Served with a Beetroot Compote and Plum Juice with Ginger and Cider Vinegar

(V) Baked Brie Tart 7.40

With Apple, Roast Peppers and Caramelised Onion set on Rocket Salad and Baby Plum Tomatoes

Salmon, Cod and Smoked Mackerel Fishcake 7.70

Set on Shaved Fennel served with a Sweet Chilli Dressing

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

Main Courses

Steak, Ale and Mushroom Pie	14.50
Served with Creamed, Boiled or Chipped Potatoes and Seasonal Vegetables	
Chicken Jalfrezi <i>OR</i> Quorn Jalfrezi (V)	14.00
Served with Basmati Rice and Naan Bread	
Gourmet Beef Burger	14.50
Topped with Smoked Cheese and Bacon served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	
(V) Homemade Beetroot, Fennel, Apple and Dill Burger	14.00
Topped with Smoked Cheese, served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	
Poached Smoked Haddock	15.50
Topped with a Poached Egg and Hollandaise Sauce set on Sautéed Potatoes and Lemon Kale Crumble	
(V) Smoked Cheddar and Spring Onion Cakes	14.00
Served with Stir Fried Vegetables and a Cream Chive Sauce	
Beer Battered Cod	14.40
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 20.50

Served with a Whisky Onion Cream Sauce, Seasonal Vegetables and Potatoes

Pheasant Supreme with Chestnut and Cranberry Stuffing 23.50

Wrapped in Bacon served with a Port, Plum and Pine Nut Sauce, Seasonal Vegetables and Potatoes

Pan Fried Sea Bass 23.50

Set on Stir Fried Vegetables served with Lime Lemon Butter and a Side of Creamed, Boiled or Chipped Potatoes

Rump Steak 23.50

Served with Tomato, Mushrooms, Onion Rings and Chipped Potatoes

Scottish Sirloin Steak 27.50

Served with Tomato, Mushrooms, Onion Rings and Chipped Potatoes

Side Orders

Homemade Battered Onion Rings	3.50
Chipped Potatoes	3.50
Side Salad	3.30
Garlic Bread	3.30
Bread Roll Basket	3.30

Sauces

Brandy and Pepper Sauce	3.40
Blue Cheese Sauce	3.40
Béarnaise Sauce	3.40

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

Sweets

Fresh Fruit Platter 7.50

Served with a choice of Fresh Cream, Ice Cream, Sorbet or Natural Yoghurt

Chocolate and Orange Crème Brulee 7.50

Served with Homemade Shortbreads

Sticky Toffee Pudding 7.50

Served with Vanilla Ice Cream and Butterscotch Sauce

Edinburgh Rhubarb and Ginger Gin Cheesecake 7.50

Served with Fresh Cream, Seasonal Fruits and Coulis

Tarte au Citron 7.50

Served with Fresh Cream, Seasonal Fruits and Coulis

Selection of Ice Cream 7.50

Vanilla, Salted Caramel or Mint Chocolate Chip

Selection of Cheese and Biscuits 8.10

Brie, Stilton, Arran Smoked, Claret Gigha

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

Beverages

<i>Teas</i>	2.90	<i>Coffee</i>	
Traditional English Tea		Americano	3.00
Earl Grey Tea		Cappuccino	3.00
Green Tea		Single Espresso	2.00
Decaffeinated Tea		Double Espresso	2.50
		Cafetiere	2.90
		Latte	3.00
		Decaffeinated Coffee	2.90
<i>Fruit Teas</i>	2.90		
Peppermint			
Pure Camomile		<i>Liqueur Coffee</i>	6.50
Lemon and Ginger		Irish – Jamesons Whiskey	
Other Flavoured Teas may be available		Irish Cream – Baileys	
		Gaelic – Drambuie	
		Scotch – Whisky	
		French – Brandy	
		Italian – Amaretto	
		Seville – Cointreau	
		Jamaican – Dark Rum or Tia Maria	