Starters

Homemade Soup of the Day

with a warm bread roll f6.30

Warm Mini Camembert

Baked, served with garlic & herb oil Accompanied by Bruschetta f8 25

Prawn Cocktail 6

Scottish prawns coated in Marie Rose sauce on a bed of lettuce & tomato f8 80

Frittata V (GF)

Sundried tomato, feta & spinach Frittata with balsamic glaze Served with a rocket & tomato salad £8.25

Cullen Skink (GF)

potato, leek and smoked haddock £8.50

(GF) A Broccoli Fritters

Battered broccoli florets with spicy sriracha mayonnaise £8.25

Chicken Liver & Brandy Pate

A smooth blend of chicken livers, herbs & brandv served with salad & toast f8.50

Beetroot Cured Salmon

Thick Scottish Cream soup made from Beetroot cured salmon with horseradish, salad & sourdough bread £9.75

Hamhock Tart

puff pastry filled with creamy mushroom, kale & hamhock £8.50

GLUTEN FREE STARTER ROLLS AVAILABLE ON REQUEST

Main Courses

Mangalore Curry (F)

Roast root vegetables bound in a medium strength curry, flavoured with coconut & fragrant spices, with rice

Regetable £17.50 Monkfish & Prawn £22.00 Chicken £19.00

Pappardelle Carbonara

Creamy classic carbonara served with fresh pappardelle pasta & garlic bread slices £18.50

🕵 Gnocchi

Pan fried gnocchi accompanied by Thai red butternut squash, kale and facon served with vegan garlic bread slices £17.00

Sizzling Cajun Chicken

Chicken breast, onions & sweet peppers cooked with Cajun spices Served sizzling with peas & chips (GF) on request £19.00 Quorn pieces available on request £17.00

Breaded Fillet of Haddock

Fresh haddock fried & served with chips, peas & lemon garnish

Prime Beef Bagel Burger

8 oz beef burger with a topping of your choice: £17.00 Melted Blue Cheese Bacon & Cheese Haggis & Peppercorn Sauce Spinach & Pumpkin Burger £15.50

Honey & Garlic Salmon (F)

Steamed fillet of salmon with a honey & garlic glaze Served with homemade potato Salad & leaves f19.75

Venison Loin

Served with a Black pudding, apple & vegetable medley, accompanied by potatoes & Bramble jus £24.75

Cold Larder Platters (F)

Brie, Stilton & apple (V) £17.50 Roast Topside of Beef £18.50 Roast Chicken Breast £18.50 Prawn Marie Rose £19.25 **Smoked Salmon** £19.25 Home Cooked Gammon £18.50

Breaded Scampi

Breaded scampi fried & served with chips, peas & lemon garnish £17.50

Teriyaki Sizzling Beef or Chicken

Teriyaki marinated Beef or Chicken strips with sweet peppers & Onions Served with chips Rump Beef £22.50 Chicken £19.00 Range Reces And August 2015 Quorn Pieces £17.00

Crispy Korean Chicken

Crispy battered chicken coated in a sticky, sweet & spicy sauce Served with coconut rice £19.00

Monkfish & Chorizo Risotto (GF)

Seafood risotto with meaty monkfish & diced chorizo throughout Accompanied by a basil oil dressing & salad £21.50

Club Sandwich

Triple decker toasted sandwich filled with roast chicken, bacon, iceberg lettuce tomato & mayonnaise Served with coleslaw & chips

£17.00

£17.50

Roast Chicken

Traditional roast chicken breast with oatmeal stuffing, potatoes & vegetables (GF) on request £19.00

Sizzling Steak Garni (GF)

(a firm texture & rich flavour) £26.00 8oz Rump 8oz Fillet (Most tender, regarded as prime cut) £37.50 All served with tomato, mushrooms, onions, peas & Chips

Steak Sauces

Peppered -creamy with brandy & crushed peppercorns £3.00 Diane- Rich and creamy with mushrooms £3.00 Blue Cheese-rich, creamy & bursting with flavour £3.00 **Garlic Butter** £1.50

Side Orders

Garlic Mushrooms (V) (F) £3.00 Coleslaw (V) (F) £2.00 Baked Potato 🛭 🙉 😘 £3.00

Garlic Bread Slices (V) £3.30 Onion Rings 🕡 £3.50

Sweet Potato Fries (V) £3.75 Halloumi Fries (V) £4.00 **Dirty Fries**

Loaded with cajun spices, cheese & jalapenos Alternative vegetarian/vegan dishes available

Food Allergens & Intolerances: Before ordering please speak to our staff about your requirements Please be advised that genetically modified oil is used within the kitchen