# Starters

# **Homemade Soup of the Day**

with a warm bread roll f6.50

#### Warm Mini Camembert

Baked, served with honey & chili flakes Accompanied by Bruschetta £9.00

#### Prawn Cocktail (GF)

Scottish prawns coated in Marie Rose sauce on a bed of lettuce & tomato £9.50

Terivaki Sizzling Beef or Chicken

sweet peppers & Onions

Served with chips

Rump Beef £24.00

Chicken £19.95

Range Pieces £18.95

#### **Haggis Taco**

crumbled Haggis & spiced onion mini flour tacos with cheese, sour cream & guacamole

£9.00

### Cullen Skink (GF)

Thick Scottish Cream soup made from potato, leek and smoked haddock £9.00

#### Bang Bang Cauliflower 🔝

Chinese Szechuan flavoured spicy cauliflower florets with chipotle sauce f8 75

# **Smoked Salmon**

Melon & Serrano Ham Burrata (GF)

Serrano ham, melon & buffalo mozzarella

served with a rocked salad.

drizzled with balsamic glaze

£9.50

Smoked salmon on sourdough bread with lemons & caper dressing f9 95

#### **Wild Boar Pate**

A coarse blend wild boar pate with plums, served with salad & oatcakes f9.00

GLUTEN FREE STARTER ROLLS AVAILABLE ON REQUEST

# Main Courses

Teriyaki marinated Beef or Chicken strips with

# **Prime Beef Bagel Burger**

8 oz beef burger with a topping of your choice: £18.75 Melted Blue Cheese Bacon & Cheese Black pudding & Chilli Jam Spinach & Pumpkin Burger £17.00

#### **Mangalore Curry**

Roast root vegetables bound in a medium strength curry, flavoured with coconut & fragrant spices, with rice Prawn £19.95 Chicken £19.95



Vegetable £18.50

#### **Braised Beef Ragu**

Rich & hearty slow cooked beef pasta dish, tenderised with tomatoes, vegetables and wine £19.50

#### Mediterranean Seabass (F)

Seabass fillets marinated in garlic & herb oil, served on a medley of sautéed potatoes, chorizo, spinach & baby tomatoes.

£19.95

#### **Roast Chicken**

Traditional roast chicken breast with oatmeal stuffing, potatoes & vegetables (GF) on request £19.95

#### Sweet Potato & Black Bean Burrito 🔝



Sweet Potato, black beans, rice and chipotle sauce, wrapped in a flour burrito served with corn chips and guacamole £18.00

#### **Korean Chicken**

Battered chicken coated in a sticky, sweet & spicy sauce Served with coconut rice £19.95

#### **Pork Belly Noodles**

Egg Noodles with honey, ginger and chilli sauce. Slow cooked pork belly and stir-fried Pak choi, baby corn & bell peppers £19.95

#### Sizzling Cajun Chicken

Chicken breast, onions & sweet peppers cooked with Cajun spices Served sizzling with peas & chips (GF) on request

£19.95

Quorn pieces available on request £18.95

# Cold Larder Platters @F

Brie, Stilton & apple 🕥 Roast Topside of Beef f19.95 Roast Chicken Breast f19.95 Prawn Marie Rose £19.95 Smoked Salmon £19.95 Home Cooked Gammon £19.95

#### **Club Sandwich**

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

£18.50

#### **Breaded Fillet of Haddock**

Fresh haddock fried & served with chips, peas & lemon garnish £18.95

# **Breaded Scampi**

Breaded scampi fried & served with chips, peas & lemon garnish £18.75

#### Tuscan Salmon (GF)



£3.95

£3.95

£2.00

Hot fillet of salmon served with a creamy tangy tomato and Italian herb sauce served with rice £20.50

#### Sizzling Steak Garni (F)

8oz Rump (a firm texture & rich flavour) £29.00 8oz Fillet (Most tender, regarded as prime cut) £40.00

All served with tomato, mushrooms, onions, peas & Chips

**Steak Sauces** Peppered -creamy with brandy & crushed peppercorns £3.95 Diane- Rich and creamy with mushrooms Blue Cheese-rich, creamy & bursting with flavour **Garlic Butter** 

# Side Orders

Garlic Mushrooms (V)(F) £4.00 Coleslaw

£2.50 **Baked Potato** £4.50



Garlic Bread Slices (V) £3.75 Onion Rings (V) £4.50 Chips £4.50

Sweet Potato Fries (V) 🕵 £4.50 Halloumi Fries (V)

£4.50 **Dirty Fries** Loaded with cajun spices, cheese & jalapenos

£5.95

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