

EARLY BIRD MENU

TWO COURSES FOR £12.95

Served Monday to Thursday 5.30pm - 7.00pm
Two Courses are a Main Course and either a Starter or a Dessert
Add a Third Course for £3.95

STARTERS

Grilled Goat's Cheese with a Red Onion Marmalade, Beetroot & Walnut Salad with Pesto Dressing
Smooth Chicken Liver Parfait with Garlic Bread & Cumberland Sauce
Sweet Cured Herring & Apple Salad with a Yoghurt Dressing
Melon Cocktail with Vanilla Syrup, topped with Raspberry Sorbet
Soup of the Day
Baked Mushrooms in a Garlic Cream glazed with Parmesan Cheese, topped with Herb Croutons

MAIN COURSES

Deep Fried West Coast 'Fish n Chips' served with Garden Peas
Haggis, Neeps & Tatties with a light Red Wine Jus
Gammon Steak served with Chips & Garden Peas, Pineapple or Fried Egg
Fillet of Rainbow Trout served with a Cheese & Leek Glaze, Mashed Potatoes & Seasonal Vegetables
(add Chips or New Potatoes for £1.00)
Macaroni Cheese served with Garlic Bread and a Salad Garnish
Vegetable Stir Fry with a Yellow Bean Sauce, Boiled Rice & a Salad Garnish
(add Quorn for £1.50)
Deep Fried Chicken Fillets in a Sweet & Sour Sauce served with Rice & a Salad Garnish
10oz Rump Steak cooked to your liking with a choice of two sides from the A la Carte Menu
(add £6.50)

DESSERTS

Chocolate Fudge Cake served hot or cold
Vanilla Panacotta with Berry Compote & Sponge Fingers
Three Scoops of Vanilla Ice Cream with either a Chocolate, Butterscotch or Berry Sauce
Seasonal Fresh Fruit Salad soaked in Lime & Bay Syrup
Baked Alaska with Berry Coulis
Strawberry Cheesecake with Cream & a Berry Coulis

Before ordering any food or drink items, guests are respectfully requested to advise our staff if they have a food allergy or intolerance
All prices include VAT at the current rate