

LUNCH MENU - 2 COURSES £17.95

Monday – Friday

Something to Start

Baked button mushrooms, garlic cream sauce, parmesan cheese glaze, herb bread

Black pudding and bacon salad, tattie scone, French dressing. (add a poached egg £1.00 supplement)

Soup of the day, bloomer bread

Grilled goat's cheese, onion marmalade, baby beets, walnut salad, pesto dressing

Chicken liver parfait, apple chutney, oatcakes

Haggis, neeps and taties

Main Courses

Roast chicken breast, market vegetables, creamed potato, peppercorn sauce

Lasagna with herb bread

Battered West Coast fish and chips, garden peas

Beef bourguignon, baby onions, lardons of bacon, mushrooms, creamy mash, market vegetables, red wine jus
(£3.50 supplement)

Pork sausages, market vegetables, mash, gravy

Scampi and chips, garden peas

Poached fillet of sole, creamed potatoes, wilted spinach, dill and lemon butter sauce

Please ask your server for today's vegan option

To Finish

Brandy snap basket, raspberry ripple ice cream, berry coulis

Vanilla pannacotta, berry compote

3 scoops of vanilla ice cream, chocolate sauce

Fresh fruit salad, simple syrup

Strawberry cheesecake, coulis, vanilla ice cream

Individual baked Alaska, coulis

(Not served on Bank holidays and only available for parties of up to 9 guests)

Should you have any food allergies or intolerance, please advise a member of staff before ordering

Additional course £5.50, see main menu for additional sides