



2 COURSE SPECIAL LUNCH MENU £18.50
Monday – Friday

SOMETHING TO START

Baked button mushrooms, garlic cream sauce,
parmesan cheese glaze, herb bread
Black pudding and bacon salad, potato scone, French dressing
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 tatties

MAIN COURSES

Roast chicken breast, peppercorn sauce,
creamed potato, market vegetables
Lasagna with herb bread
Battered "west coast" fish and chips, garden peas
Beef bourguignon, baby onions, lardons of bacon, mushrooms, red
wine jus, creamy mash, market vegetables, (£3.95 supplement)
Pork sausages, gravy, mash, market vegetables
Scampi and chips, garden peas
Poached fillet of sole, dill and lemon butter sauce,
creamed potatoes, market vegetables
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

Why not add an extra course for £5.95?
(For side dishes - see main menu)