

2 COURSE SPECIAL LUNCH MENU £18.95

Add a 3rd course for £6.50

Monday – Friday

SOMETHING TO START

.....
Black pudding and bacon salad, potato scone, French dressing

Soup of the day, bloomer bread

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

Chicken liver parfait, apple chutney, oatcakes

Haggis, neeps and tatties, red wine jus or peppercorn sauce

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

Classic prawn cocktail,
baby gem lettuce, Marie rose sauce (£2.50 supplement)

MAIN COURSES

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

Oven roasted fillet of salmon, market vegetables,
mash, garlic and chive butter sauce (£4.50 supplement)

Lasagna, herb bread

Battered "West coast fish and chips", garden peas

Pork sausages, market vegetables, mash, gravy

Beef bourguignon, baby onions, lardons of bacon, mushrooms, red wine jus,
creamy mash, market vegetables (£3.95 supplement)

Scampi and chips, garden peas

Buttermilk fried chicken thigh burger, brioche bun,
baby gem lettuce, tomato, slaw, fries and onion rings
(£1.95 supplement)

Sweet potato, chickpea and spinach curry(v)(vegan)
rice, petit salad, naan bread

TO FINISH

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Strawberry cheesecake, fruit puree, whipped cream

Vanilla pannacotta, berry compote

"Dame Blanche" 3 scoops of vanilla ice cream, chocolate sauce

Fresh fruit salad, simple syrup

Individual Baked Alaska, coulis

Chocolate brownie, vanilla ice cream (£1.50 supplement)

Add a scoop of vanilla ice cream to any above dessert for £1.95

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(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**

(For side dishes - see main menu)