



# Happy Mother's Day



## STARTERS

**Vegetable Broth** V  
crusty roll

**Warm Oak Smoked Salmon**  
crispy capers, gem lettuce, tarragon emulsion

**Breaded Ballochmyle Brie** V  
endive salad, green apple, tomato and cranberry relish

**Crispy Fried Chicken Strips**  
coriander and chilli salad, lime mayo

**Prawn and Crayfish Cocktail**  
Marie-rose sauce, buttered brown bread, house salad

**Vine Tomato Bruschetta** V  
caramelized onions, rocket salad, pesto dressing

## MAINS

**Roast Sirloin of Beef**  
Yorkshire pudding, red wine jus, roast potatoes, braised carrot

**Chicken wrapped in Ayrshire Bacon**  
peppercorn cream, creamed potatoes, market vegetables

**Oven Roast Cod**  
dauphinoise potato, parma ham crisp, creamed cabbage

**Honey Glazed Roast Ham**  
roast potatoes, buttered greens, baked cauliflower cheese, red wine jus

**Pan Seared Fillets of Seabass**  
chorizo and bean cassoulet, spinach and olive tapenade

**Crispy Filled Gnocchi** V  
tenderstem broccoli, mushroom and creamed leeks

**Fillet Steak – (£12.00 Supplement)**  
grilled mushrooms, tomato, fries

**Add Sauce - £4.50**  
peppercorn sauce, red wine jus

## SIDES

**Beer Battered Onion Rings — £4.75**  
**Fries — £3.95**

**Salt & Chilli Fries — £4.50**  
**Truffle and Parmesan Fries - £4.25**

## DESSERTS

**Sticky Toffee Pudding**  
salted caramel sauce, honeycomb ice cream

**Boozy Peach Crumble Tart**  
crème anglaise, vanilla ice cream

**Raspberry Pannacotta**  
shortbread, raspberry ripple ice cream

**Chocolate and Orange Cheesecake**  
candied orange, chocolate sauce, fresh cream

**Strawberry Mille Feuille**  
Chantilly cream, strawberry compote, chocolate shavings

**Selection of Scottish Cheese**  
onion and beetroot chutney, truffle honey, spelt grain wafer, arran oaties

**3 COURSES £39.95**

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

V – VEGETARIAN VE – VEGAN

