

DINE THROUGHOUT DECEMBER

FESTIVE FAYRE MENU

Monday-Thursday 12-5pm Sunday 12-9pm	2 COURSE £20.95	3 COURSE £25.95
Friday-Saturday 12-5pm	2 COURSE £22.95	3 COURSE £27.95

STARTERS

Chef's Homemade Soup of the Day £5.75
crusty roll

Chicken Liver Pate £7.75
spiced cranberry chutney, arran oaties

Haggis Neeps and Tatties £7.95
whisky sauce

Galia Melon £7.50
spiced fruit compote, raspberry yoghurt ice

Breaded Brie Wedges £7.95
cranberry sauce

MAINS

Traditional Roast Turkey £15.95
pigs in blanket, sage and onion stuffing, natural jus, roast and creamed potatoes, seasonal vegetables

Braised Ribeye Steak (£3 supplement on 2/3 course price) £17.95
haggis, peppercorn sauce, roast and creamed potatoes, seasonal vegetables

Breast of Chicken topped with Cranberry and Brie £15.95
white wine cream, creamed potatoes, steamed greens

Fillet of Salmon £17.95
prawn and caper butter, sauteed potatoes, seasonal vegetables

Shredded Vegetable Wellington £15.50
smoked cheddar, roast garlic and tomato sauce, sauteed potatoes, steamed greens

DESSERTS

Sticky Toffee Pudding £7.50
vanilla ice cream, butterscotch sauce

Tablet Cheesecake £7.50
whipped cream

Strawberry Jam Sponge £7.50
warm custard

Chocolate Fudge and Orange Coupe £7.50
orange yoghurt ice, whipped cream

Lemon Meringue Pie £7.50
winter berry compote

A LA CARTE MENU

STARTERS

Bang Bang Chicken or Cauliflower £8.50 - £7.50 V
crisp batter, sriracha mayo, fresh chillies and coriander

Tian of North Atlantic Prawns and Smoked Trout £9.50
marie rose sauce, citrus potato salad

Pan Fried Scallops £13.50
crisp pancetta, cauliflower puree, truffle oil

MAINS

Medallions of Prime Fillet £30.95
bordelaise sauce, herb crouton, mushroom duxelles, lyonnaise potatoes, sauteed greens

Oven Roasted Noisettes of Lamb £19.95
fondant potato, creamed cabbage, minted jus

Fish & Chips £15.95
battered haddock, fries, garden peas, lemon, tartar sauce

GRILL

Homemade 6oz Pure Beef Burger £15.50
smoked cheddar, tortilla chips, jalepenos, chilli jam, crisp gem lettuce, vine tomato, onion ring, toasted brioche bun, fries

Pan Fried Cajun Chicken Burger £15.50
Cajun mayo, pineapple salsa, crisp gem lettuce, vine tomato, toasted brioche bun, fries

8oz Sirloin Steak £27.95
sauteed greens, wild mushrooms, grilled tomato, fries

8oz Fillet Steak £30.95
sauteed greens, wild mushrooms, grilled tomato, fries

DESSERTS

Warm Chocolate Brownie Sundae £7.50
chocolate sauce, vanilla ice cream

Trio Ice Cream £6.95
vanilla, raspberry ripple, chocolate, shortbread crumb, macerated fruits

Cheese Platter £8.95
howgate brie, arran cheddar, blue murder, red onion chutney, grapes, biscuit selection

ON THE SIDE

Creamed Mash — £3.95

Sautéed Garlic Potatoes — £3.95

Kitchen Salad — £3.50

Spring Greens — £3.95

Fries Plain or Cajun — £3.95

Onion Rings — £3.95

Sauce — £3.25
peppercorn, red wine sauce, garlic butter

Pigs in Blankets (10) — £5.95

Festive Loaded Fries — £8.95
turkey, cranberry sauce, gravy

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus V — VEGETARIAN VE — VEGAN.