FESTIVE FAYRE MENU

Monday-Thursday 12-5pm Sunday 12-9pm

3 COURSE £25.95 2 COURSE £20.95

3 COURSE £27.95 2 COURSE £22.95

STARTERS

Chef's Homemade Soup of the Day £5.75

Chicken Liver Pate £7.75

Haggis Neeps and Tatties £7.95

Galia Melon £7.50

Breaded Brie Wedges £7.95

MAINS

Traditional Roast Turkey £15.95

Braised Ribeve Steak (£3 supplement on 2/3 course price) £17.95

Breast of Chicken topped with Cranberry and Brie £15.95

Fillet of Salmon £17.95

Shredded Vegetable Wellington £15.50

DESSERTS

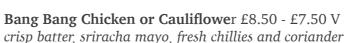
Sticky Toffee Pudding £7.50

Tablet Cheesecake £7.50

Strawberry Jam Sponge £7.50

Chocolate Fudge and Orange Coupe £7.50

Lemon Meringue Pie £7.50



STARTERS

Tian of North Atlantic Prawns and Smoked Trout £9.50 marie rose sauce, citus 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

Creamed Mash — £3.95

Onion Rings — £3.95

Sauce — £3.25

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.



ON THE SIDE

Sautéed Garlic Potatoes — £3.95 Kitchen Salad — £3.50 Spring Greens — £3.95 Fries Plain or Cajun — £3.95 peppercorn, red wine sauce, garlic butter Pigs in Blankets (10) — £5.95

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