FESTIVE FAYRE MENU

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

2 COURSE £21.95

3 COURSE £26.95

Friday-Saturday 12-5pm

3 COURSE £28.95 2 COURSE £23.95

STARTERS

Chef's Soup of the Day £5.75 crusty roll

Chicken Caesar Salad £7.95

Melon & Fruit Platter V £7.75 fruit yogurt ice

Creamy Garlic Mushrooms V £7.95 toasted herb bread

Haggis Bon Bons £7.95 cracked black pepper mayonnaise

MAINS

Traditional Roast Turkey £16.95 pigs in blanket, apricot and herb stuffing, natural jus, creamed and roast potatoes, seasonal vegetables

Breast Of Chicken Topped with Brie And Cranberry £16.95 chive cream sauce, sauteed potatoes, steamed greens

Slow Braised Beef (£3 Supplement On 2/3 Course Price) £17.95 shallot jus, yorkshire pudding, creamed and roast potatoes, seasonal vegetables

Spicy Chickpea En Croute V £15.50 tandoori spiced sauce, sauteed potatoes, seasonal vegetables

Baked Salmon, Crisp Pancetta £17.95 pesto cream, sun blushed tomatoes, potato gratin, tender stem broccoli

DESSERTS

Cheesecake of the Day £7.95 whipped cream, fruit compote

Sticky Toffee Pudding £7.95 toffee sauce, cinnamon ice cream

Santa Sundae £7.95 fresh strawberries, raspberry yogurt ice, snowball, honeycomb pieces, vanilla ice cream

Winterberry Pavlova £7.95 chocolate shavings, berry coulis

Cheddar And Brie Platter £7.95 fruit chutney, biscuits and grapes

A LA CARTE MENU

Starters

Chicken Liver Parfait £7.95 cranberry and orange chutney, warm ciabatta bread

Chilled Smoked Salmon and Prawn Platter £9.95 wasabi crème fresh, crisp salad, toasted ciabatta

Roasted Red Pepper & Sweet Chilli Humous £7.75 v toasted pitta bread, charred lime

Bang Bang King Prawns or Cauliflower v £9.75 - £7.75 panko crumb, lemon and ginger, sriracha sauce with sesame seeds

Crispy Cajun & Black Sesame Tempura Chicken £8.50 Vegetable £7.75 v sweet chilli and ginger dip

Main Course Crispy Cajun & Black Sesame Tempura with Fries Chicken £15.95 Vegetable £15.50 v

Mains

Rack of Lamb £22.95 raspberry and red wine jus, minted mash, roasted vegetables

Breaded Fillet of Angel Haddock £15.95 chipped potatoes, minted peas, tartare cream

Buttermilk Vegetable Curry £14.95 v Chicken £16.95 Prawns £18.95 boiled rice, peshwari naan bread

Medallions of Beef Fillet £34.95 goats cheese, onion and fig compote, pepper jus, grilled asparagus, potato gratin

Fillet of Monkfish & King Prawn £23.95 coconut, mango & madras cream, roasted vegetable skewer

Panko Crumbed Breast of Chicken £16.50 sweet chilli and ginger cream, chipped potatoes, salad garnish

Sides

Garlic Bread — £3.45	Tenderstem Broccoli — £3.95
Crispy Onion Rings — £3.45	Grilled Asparagus — £4.95
Fries — £3.45	Creamed Mash Potato — £3.4
Chilli Fries, Cajun Fries — £3.95	Garlic King Prawns — £6.95
Truffle & Parmesan Fries — £4.25	Pigs in Blankets (10) — £5.95
Buttered Baby Vegetables — £3.45	Festive Loaded Fries — £8.95 turkey, cranberry sauce, gravy

Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

Sirloin Steak £30.95 8oz steak, grilled mushrooms, tomato, fries

Fillet Steak £33.95 8oz steak, grilled mushrooms, tomato, fries

Butterfly Breast of Chicken £15.95 grilled mushrooms, tomato, fries

Gammon Steak with Pineapple £15.95 grilled mushrooms, tomato, fries

ADD SAUCE £3.25 peppercorn / red wine gravy / garlic butter / blue cheese

Highlander Burger £15.95 6oz steak burger, haggis, peppercorn sauce, homemade slaw, fries

Halloumi Burger £15.50 cajun mayonnaise, homemade slaw & fries

RAD Double Burger £16.50 2x 6oz burger, applewood smoked cheddar, bacon, salsa, homemade slaw, salad & fries

Oriental Chicken Burger £15.95 tomato, and fries

Desserts

Warm Cinnamon Churros £7.95 toffee and chocolate sauce, nutella

Vanilla Crème Brulee £7.95 fruit compote, shortbread sable, raspberry coulis

Luxury Chocolate Fudge Cake £9.95 cream ice cream

— £3.45

, gravy

Trio of Ice Cream £7.50 vanilla, blackcurrant, mint, raspberry ripple choice of sauces: toffee, raspberry and chocolate

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

mango and madras mayonnaise, homemade slaw, salad,

chantilly cream, white chocolate flakes, fresh strawberries, clotted