

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

Homemade Soup of the Day £5.75
crusty bread roll

Chicken and Herb Terrine £7.75
mixed salad, garlic dressing, oatcakes

Fantail of Melon £7.50
winter berry compote, passion fruit sorbet

Chicken Liver Pate £7.75
cranberry preserve, honey mustard dressing, garlic bread

Haggis, Neeps and Tatties £7.95
peppercorn cream, root vegetable crisps

MAINS

Classic Roast Turkey £15.95
chipolatas, sausage stuffing, rich jus, roast potatoes, seasonal vegetables

Braised Ribeye Steak (£3 Supplement On 2/3 Course Price) £17.50
haggis, creamed potatoes, vegetables, peppercorn cream

Oven Baked Blackened Salmon £16.95
mild coconut curried cream, basmati rice, prawn crackers

Shredded Vegetable Wellington £14.50
tomato and basil sauce, seasonal vegetables and potatoes

Breast of Chicken Topped with Brie and Cranberry £15.95
garlic and spring onion, market vegetables and potatoes

DESSERTS

Mint Chocolate Chip Cheesecake £7.50
chantilly cream, chocolate shavings

Sticky Toffee Pudding £7.50
butterscotch sauce, vanilla ice cream

Cream Filled Profiteroles £7.50
strawberry gel, white chocolate shards

Apple Crumble Coupe £7.50
warm vanilla custard

Duo of Cheddar and Brie £7.50
biscuits, grapes, chutney

STARTERS

Salt and Pepper Calamari Rings £8.50
onions, peppers, garlic mayonnaise

Korean BBQ Ribs £8.50
sesame seeds, spring onions

Breaded Brie Wedges £7.75 V
strawberry and chilli jam

Traditional Prawn Cocktail £8.50
ciabatta bread, marie rose sauce

Crispy Tempura Chicken £8.50 **Vegetable** £7.95 **V VE**
sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries
Chicken £15.95 **Vegetable** £14.75 **V VE**

MAINS

Fillet of Beef Diane £17.95
brandy, mustard and mushroom sauce, steamed basmati rice, garlic bread (vegetarian option available £14.50) V

Mixed Seafood Crepe £17.50
smoked haddock and prawns, white wine and dill cream, mature cheddar glaze, fries, crisp salad

Cajun Chicken & Chorizo Lasagne £15.50
garlic bread, fries

CLASSICS

Breast of Chicken with Haggis £15.95
peppercorn sauce, roast and creamed potatoes, seasonal vegetables

Breaded or Battered Fillet of Haddock £15.95
fries, mushy peas, salad, tartar sauce

Classic Steak Pie £15.50
puff pastry, market vegetables, creamed and roast potatoes

Three Cheese Macaroni £14.50 **V**
fries, garlic bread

SIDES

Garlic Bread — £3.95

Cheesy Garlic Bread — £4.50

Crispy Onion Rings — £3.95

Fries — £3.95

Chilli Fries, Cajun Fries — £4.25

Truffle & Parmesan Fries — £4.95

Buttered Vegetables — £3.95

Creamed Mash Potato — £3.95

Coleslaw — £3.50

Pigs in Blankets (10) £5.95

Festive Loaded Fries £8.95

turkey, cranberry sauce, gravy

FROM THE GRILL

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

All served with grilled tomato, mushrooms, fries.

6oz Sirloin Steak £19.95

8oz Fillet Steak £30.95

Butterfly Breast of Chicken £14.50

Gammon Steak with Grilled Pineapple £15.95

Add Sauce £2.95 *Red Wine Jus / Peppercorn / Garlic Butter / Garlic & Chive Cream*

BURGERS

All Burgers are served with toasted bun & fries

RAD Steak Burger £15.50
6oz burger, applewood smoked cheddar, bacon, salsa, coleslaw

Chicken Fajita Burger £15.50
cajun chicken breast, onions, peppers, sour cream, cheddar cheese, salsa, lettuce, coleslaw

Moving Mountain Burger £14.50 **V VE**
plant based burger, salsa, vegan cheddar, fries, crisp salad

DESSERTS

Luxury Chocolate Fudge Cake £7.50
biscoff caramel, lotus biscuit crumb, tablet ice cream

Baileys & White Chocolate Brulee £7.50
homemade buttered shortbread

Trio of Ice Cream £7.25
vanilla, chocolate, tablet, coconut, raspberry ripple
choice of sauces: toffee, chocolate, raspberry

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