Starters

Chef's Homemade Soup Of The Day *£5.75*
crusty roll (ask server)

Creamy Garlic Mushrooms *£8.50* V
spring onions, mature cheddar, toasted bread

Hot Honey Halloumi Salad *£8.25*
crisp leaves, sun-blushed tomatoes

Classic Prawn and Smoked Salmon Cocktail *£10.25*
marie rose sauce, lemon wedge, toasted bread,
smoked paprika

Chicken Liver and Brandy Parfait *£8.25*
toasted bread, red onion chutney

Seasonal Melon with Fresh Fruits *£7.95* VE
fruit sorbet

Mains

Slow Braised Rib of Beef *£18.50*
peppercorn sauce, creamed mash, roast potatoes,
root vegetables

Cajun Spiced Fillet of Salmon *£17.50*
coconut curry cream, basmati rice, spiced peppers
and onions, red onion relish, sour cream, prawn
crackers

Chicken and Mushroom Stroganoff *£17.50*
brandy, mustard and mushroom sauce, steamed
basmati rice, toasted bread
VEGETARIAN OPTION AVAILABLE £15.95 V

Cajun King Prawn and Chorizo Rice Bowl *£17.95*
mango salsa, guacamole

Pan-Fried Breast of Gressingham Duck *£18.95*
plum jus, dauphinoise potatoes, spring green
vegetables

Moroccan Chickpea Curry *£15.95* V
basmati rice

Breast of Chicken *£16.50*
peppercorn sauce, seasonal vegetables,
roast and creamed potatoes

Grill

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

6oz Sirloin Steak *£22.95*
fries, tomato, mushrooms

8oz Fillet Steak *£33.50*
fries, tomato, mushrooms

ADD SAUCE £3.75
crushed peppercorn cream / red wine gravy /
garlic butter

Desserts

Mango and Passionfruit Panna Cotta *£8.25*
exotic fruit salad

Scottish Sundae *£8.25*
tablet, sliced strawberries, ripple ice cream,
whipped cream, red fruit coulis

Trio of Ice Cream *£7.50*
vanilla, honeycomb, raspberry ripple, tablet,
mint chocolate chip

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.

V — VEGETARIAN   VE — VEGAN