

Dinner

Breads and Dips	
(ng) Tomato Pesto & Chorizo Mozzarella Focaccia Bread	6.5
(ng) Herb and Sea Salt Flat Bread – Humus	5.95
(ng) Wholemeal Bread - Balsamic- Olive Oil	4.95
Starters	
(ng) Country Style Pork, Gammon and Chicken Liver Terrine, Chutney, Melba Toast	10.5
(v) (nq) Homemade Soup of The Day	6.5
(ng) Breaded "Campbell's "Haggis Fritters, Redcurrant & Port Dressing	9.95
(ng) Panco King Prawns, Crispy Thai Salad, Sweet Chilli Dressing	12.5
(v) Warm Parmesan & Cheddar Tart with Beetroot and Caramelised Red onions, Aged Balsamic	10.95
(v) (ng) Baked Portobello Mushroom, (Black Pudding), Mozzarella, Herb Crust, Tomato Pesto	9.95
Main	
(ng) Local Pheasant Breast, Red Cabbage, Blueberry & Thyme Jus, Turnip, Croquet Potatoes	25.95
(ng) Baked Scrabster Cod Fillet, Pea Crust, Crushed Potatoes, Mangetout, Cullen Skink	27.5
(ng) (v) Wild Mushroom Linguini, Garlic & Herb Cream Sauce, (Bacon), Feta Cheese.	19.5
(ng) Breast of Chicken, Tikka Curry Sauce, Basmati Rice, Roast Peppers, Vegetable Pakoras	22
(ng) Breaded Peterhead Plaice -Twice Cooked Chips - Fresh Pea Puree - Tartar Sauce	21
(ng) Collops of Angus Beef Fillet, Peppercorn Sauce, Rocket & Bacon Salad, Hand Cut Chips	35
Desserts	
Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	9.5
Warm Pear & Almond Flan with Vanilla Pod Ice Cream	9.75
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(ng) Salted Caramel Honeycomb Meringue, Candied Banana, Chocolate Sauce, Amaretti Crumb	9.95
(ng) Orange Crème Brulé with Gingerbread Crumb & Belgian Chocolate Sorbet	10.5
(ng) Mature Scottish Artisan Farmhouse Cheeses - Frozen Grapes - Chutney- Biscuits	12.95
Dessert Wine & Port Served by the Glass, Liqueurs and Malt Whisky List Available	
	3.10
Gaelic Coffee	8.50

Some Dishes Include Allergenic Ingredients. If you require Information, Please Ask a Member of Staff. (v) Vegetarian (ng) Non Gluten Containing Ingredients – These Dishes CAN BE altered – Please advise Additional Vegetarian / Vegan Dishes Available on Request