



LUNCH

Starters

Ham Hock Terrine - Apple & Thyme Chutney - Granary Toast	7
(v) Soup of the Day - Wholemeal Bread	5.5
(gf)X Breaded "Campbell's" Haggis Fritters, Redcurrant & Thyme Sauce	7
Smoked Mackerel- Crispy Squid- Smoked Salmon -Apple Salad-Lemon Fennel Dressing	8
(v) Goats Cheese & Parma Ham Spring Roll - Red Onion Marmalade- Rocket Salad	7
(v) Beef Tomato- Mozzarella- Guacamole- Red Onion Tempura- Balsamic Glaze - Pine Nuts	6.5

Mains

Pulled Pork Shoulder - Roast vegetables - Dauphinoise - Blueberry & Chinese Glaze	17
Grilled Sea Bass Fillet- New Potatoes- Green Beans - King Prawn- Tomato Pesto Dressing	17
(v) Cauliflower & Potato Parmesan Cheese- Chorizo- Spinach Leaves -Toasted Pine Nuts	15
Chicken Breast - Lentil Curry - New Potatoes -Chick Peas- Leeks - Vegetable Pakoras	16.5
Beef Featherblade- Chestnut Mushroom & Arran Mustard Sauce- Croquettes- Spring Greens	18
Breaded Peterhead Plaice -Twice Cooked Chips - Fresh Pea Puree - Tartar Sauce	16.5

Desserts

Apple & Rhubarb Crumble - Vanilla Ice Cream	6.5
(gf) x Sticky Toffee Pudding - Cinnamon Ice Cream	7.5
Frosted Caramel Pecan Meringue Roulade- Candied Banana- Chocolate Sauce	7
Vanilla Cheesecake- Local Strawberries- Summer Berry Sorbet -	7
Selection of Home Made Ice Creams & Sorbets	6
Mature Scottish Artisan Farmhouse Cheese - Frozen Grapes- Chutney-Biscuits	9.5

Tea or Freshly Ground Azzuro Coffee From £2.60

Some Dishes Include Allergenic Ingredients. If you require Information Please Ask a Member of Staff.

(V) Please Advise When Ordering - These Dishes can be altered to be served as Vegetarian

(gf) X CANNOT be served Gluten Free .

Most dishes can be served Gluten Free or Dairy Free - Please advise us when ordering