



## Lunch Menu

### Starters

(gf) Duck & Orange Terrine , Pear Chutney , Wholemeal Toast	7.5
(v) (gf) Spiced Butternut Squash Soup	5.5
Breaded "Campbell's "Haggis Fritters, Redcurrant & Thyme Sauce	7
(gf) Smoked Mackerel Pate, Smoked Salmon, Prawns, Cucumber, Dill & Lime Dressing , Melba Toast	9
(v) (gf) Pear, Strathdon Blue Cheese, Bacon Watercress, and Candied Walnut Salad, Aged Balsamic	8
(v) (gf) Baked Portobello Mushroom, Tomato Pesto, Herb Crumb, Feta & Pine Nut Salad	7

### Mains

(gf) Pork Belly , Chestnut Mushroom Sauce, Croquettes, Savoy Cabbage, Maple Carrots	17
(gf) Grilled Scabster Cod Fillet, Leek Crust, Green Beans, Crushed Potatoes, Chive Hollandaise	19
(gf) (v) Sweet Potato, Spinach & Bean Curry, Basmati Rice, Sesame Courgettes	16
(gf) Cajun Chicken Breast – Roast Vegetables– Soy , Coriander & Ginger Dressing	17.5
(gf) Breaded Peterhead Plaice –Twice Cooked Chips – Fresh Pea Puree – Tartar Sauce	16.5
(gf) Blade of Beef – Peppercorn Sauce– Stir Fry Greens –Hand Cut Chips	19

### Desserts

Sticky Toffee Pudding , Butterscotch Sauce, Ginger Ice Cream	7.5
Caramelised Lemon Tart – Mixed Berry Sorbet	8
(gf) (v) Home Made Ice Creams and Sorbets	6.5
(gf) Vanilla Pannacotta, Mulled Blueberry Cassis Compot, Amaretti Biscuit Crumb	7.5
(gf) Apple and Bramble Crumble, Vanilla Ice Cream	7
(gf) Mature Scottish Artisan Farmhouse Cheeses – Frozen Grapes – Chutney– Biscuits	9.5

Selection of Freshly Ground Azurro Coffees or Teas from 2.60

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

(v) Vegetarian (gf) Gluten Free Dishes can be altered to your dietary needs Please advise when ordering

Vegetarian / Vegan Menu also Available on Request

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