



LUNCH

Starters

(v) (ng) Avocado, Grilled Black Pudding & Red Apple Salad with Aged Balsamic	11.75
(v) (ng) Homemade Soup of The Day	7.50
(ng) Breaded "Campbell's" Haggis Fritters, Honey Grain Mustard Dressing	10.95
Warm Peat Smoked Haddock and Leek Flan , Curry Mayonnaise	12.95
(v)(ng) Tomato, Mozzarella , Grilled Salami and Pesto with Pea Shoots & Toasted Pine Nuts	11.50
(v)(ng) Brie and Parma Ham Spring Roll, Rocket Leaves, Cranberry and Red Onion Sauce	11.95

Main

(ng) Slow Cooked Featherblade of Beef , Peppercorn Sauce, Rocket & Parmesan Hand Cut Chips	25.5
(ng) Grilled Sea Bream Fillet, King Prawns, Roast Vegetables, Potatoes, Sun Dried Tomato Dressing	24.95
(ng) (v) Sweet Potato, Spinach and Chick Pea Curry with Sesame Courgettes	20.5
(ng) Chicken Breast, White Cabbage, Chestnut Mushroom Cream, Chive Mash, Grilled Chorizo	22.5
(ng) Breaded Scabster Plaice , Twice Cooked Chips , Fresh Pea Puree , Tartar Sauce	21.95
(ng) Slow Cooked Chinese Pulled Pork , Butternut Squash Puree, Broccoli Fritter, Dauphinoise	23.5

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	10.95
(ng) Raspberry & Cassis Cheesecake, Berry Sauce, Meringue Crumb	10.75
(ng) Home Made Ice Creams and Sorbets	5 , 6.5, 8
Caramelised Lemon Tart , Mixed Berry Sorbet, Raspberry Sauce	10.95
(ng) Spiced Apple Crumble, Homemade Vanilla Ice Cream	10.5
(ng) Mature Scottish Artisan Farmhouse Cheeses - Frozen Grapes - Chutney- Biscuits	13.95

Selection of Freshly Ground Coffee or Tea from 3.30

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 to your needs but we need to be informed - Please advise when ordering