



Lunch Menu

Starters

(gf) Smooth Chicken Liver Pate, Spiced Fruit Chutney, Toast	7.5
(v) (gf) Homemade Soup of The Day	5.5
Breaded "Campbell's "Haggis Fritters, Honey, Mustard & Parsley Dressing	7.5
(gf) Crispy Squid, Avocado, Smoked Salmon, Rockette, Sun Blushed Tomato & Garlic Mayonnaise	9.5
(v) (gf) Grilled Goats Cheese, Dundee Orange Marmalade Crust, Salad Leaves, Aged Balsamic	8
(gf) Spinach, Crispy Pork Belly, Apple and Cashew Nut Salad, Chilli, Ginger & Sesame Glaze	8

Mains

(gf) Slow Cooked Gammon, Croquettes, Smoky Barbecue Thyme Jus, Butternut Squash & Lentils	17
(gf) Grilled Sea Bream, Mash, Asparagus Spears, Prawns, Capers, Fennel Hollandaise	19
(gf) (v) Chestnut Mushroom Linguini, Watercress, Feta Cheese, (Crispy Bacon), Parsley Cream	16.5
(gf) Chicken Breast, Mushroom Tarragon Sauce, Cabbage, Crushed Potatoes, Black Pudding Fritters	17.5
(gf) Breaded Peterhead Plaice - Twice Cooked Chips - Fresh Pea Puree - Tartar Sauce	17
(gf) Blade of Beef, Dauphinoise Potatoes, Peppercorn Sauce, Summer Greens	19.5

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	7.5
(gf) Friarton Farm Strawberry Pavlova, Vanilla Cream, Raspberry Sauce	8
(gf) Home Made Ice Creams and Sorbets	6.5
(gf) Baked Lime Cheesecake, Blueberry Compot, Lemon Sorbet	7.5
(gf) Plum & Apple Crumble, Vanilla Ice Cream	7
(gf) Mature Scottish Artisan Farmhouse Cheeses - Frozen Grapes - Chutney- Biscuits	10

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; These dishes are altered to your needs - Please advise when ordering

Additional Vegetarian / Vegan Dishes Available on Request - Please ask for details

05-22