



Mothers Day Sunday 30TH March

Starters

(ng) Smooth Duck Liver & Orange Pate, Plum Chutney, Melba Toast	10.5
(v) (ng) Spiced Roast Tomato and Vegetable Soup	6.75
(ng) Breaded "Campbell's "Haggis Fritters, Honey Grain Mustard Dressing	9.95
Warm Peat Smoked Haddock and Leek Flan with Cumin, Dill and Lemon Mayonnaise	12.5
(v)(ng) Smoked Brie & (Parma Ham) Spring Roll , Cranberry and Thyme Dressing, Rocket Salad	11.25

Main

(ng) Slow Cooked Featherblade of Beef , Red Onion Jus, Mash, Vegetables, Yorkshire Pudding	£25.5
(ng) Grilled Sea Bass Fillet , Crushed Potatoes , Tender Stem Broccoli, Tomato Pesto	23.95
(ng) (v) Chick Pea, Sweet Potato and Spinach Curry with Sesame Cauliflower Fritters	£20.5
(ng) Chicken Breast, Roast Butternut Squash, Peppercorn Sauce, Green Beans, Dauphinoise	22.5
(ng) Breaded Peterhead Haddock , Twice Cooked Chips , Fresh Pea Puree , Tartar Sauce	21.50

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	10.25
(ng) Salted Caramel Meringue with Pears, Praline Ice Cream , Chocolate Sauce	10.5
Caramelised Lemon Tart , Mixed Berry Sorbet, Raspberry Sauce	10.5
(ng) Apple, Pear & Blueberry Crumble, Homemade Vanilla Ice Cream	9.95
(ng) Mature Scottish Artisan Farmhouse Cheeses – Frozen Grapes – Chutney– Biscuits	13.5

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 - Please advise when ordering**

Additional Vegetarian / Vegan Dishes Available on Request