



LUNCH

Starters

(ng) Smooth Duck Liver & Orange Pate, Cranberry Chutney, Melba Toast	10.5
(v) (ng) Homemade Soup of The Day	6.75
(ng) Breaded "Campbell's" Haggis Fritters, Honey Grain Mustard Dressing	9.95
(ng) Smoked Seafish Mousse, Prawns, Smoked Sea Trout, Marie Rose Sauce, Cucumber Salsa	12.5
(v)(ng) Goats Cheese Parma Ham Spring Roll , Red Apple , Rocket, Aged Balsamic	10.75
(v) (ng) Cajun Chicken, Avocado, Caesar Salad, Dill Dressing, Parmesan Shavings, Croutons	10.5

Main

(ng) Slow Cooked Gammon, Pak Choi, Dauphinoise Potatoes, Aromatic Chinese Glaze	20.95
(ng) Grilled Sea Bream Fillet, New Potatoes, Asparagus Spears, Capers, Tomato Pesto	23.5
(ng) (v) Spinach, Pepper, Tomato and Potato Curry, Cauliflower Fritters, (Chorizo)	19.95
(ng) Chicken Breast, Mushroom & Tarragon Cream, Savoy Cabbage, Croquets, Black Pudding	21.95
(ng) Breaded Peterhead Plaice , Twice Cooked Chips , Fresh Pea Puree , Tartar Sauce	20.95
(ng) Strips of Angus Beef Fillet, Root Vegetable Mash, Peppercorn Sauce, Broccoli & Carrots	25.95

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	9.75
Vanilla PannaCotta, Pears, Caramel Sauce, Hazelnut Praline	9.95
(ng) Home Made Ice Creams and Sorbets	5 ,6.5, 8
(ng) Friarton Strawberry Pavlova , Fresh Cream , Raspberry Sauce, Blueberries	9.95
(ng) Apple and Rhubarb Crumble, Homemade Coconut Ice Cream	9.5
(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