



## START BACK MENU

April / May 2020

### Starters

Duck Liver & Orange Pate - Apple Chutney - Melba Toast	6.5
(v) Soup of the Day - Wholemeal Bread	5.5
(gf)X Breaded "Campbell's" Haggis Fritters, Redcurrant & Thyme Sauce	7
Warm Peat Smoked Haddock Flan - Curry Marmalade	8
(v) Goats Cheese & Parma Ham Spring Roll - Red Onion Marmalade- Rockette	7
(v) Beef Tomato- Mozzarella- Guacamole- Red Onion Tempura- Balsamic Glaze	6.5

### Mains

Pulled Pork Shoulder - Pak Choi - Dauphinoise - Blueberry & Chinese Glaze	17
Smoked Mackerel Risotto- Courgette Ribbons- Smoked Salmon - Herb Oil - Cherry Tomatoes	16
(v) Cauliflower & Potato Parmesan Cheese- Chorizo- Charred Green Beans -Toasted Pine Nuts	15
Chicken Breast- Lentil Curry - New Potatoes - Leeks- Bacon- Vegetable Pakoras	16.5
Beef Featherblade- Chestnut Mushroom & Tarragon Sauce- Croquettes- Spring Greens	18
Breaded Peterhead Plaice -Twice Cooked Chips - Fresh Pea Puree - Tartar Sauce	16.5

### Desserts

Apple & Rhubarb Crumble - Vanilla Ice Cream	6.5
(gf) x Sticky Toffee Pudding - Cinnamon Ice Cream	7.5
Frosted Caramel Pecan Meringue Roulade- Candied Banana- Chocolate Sauce	7
Warm Almond & Cherry Tart- Orange Marmalade Ice Cream	7
Selection of Home Made Ice Creams & Sorbets	6
Mature Scottish Farmhouse Cheese with Grapes and Biscuits	9.5

Tea or Freshly Ground Azzuro Coffee From £2.60

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

(V) Please Advise When Ordering - These Dishes can be altered to be served as Vegetarian

(gf) X CANNOT be served Gluten Free .

Most dishes can be served Gluten Free or Dairy Free but you MUST advise us when ordering