



## TAKE AWAY MENU

REF 093

### STARTERS

Haggis Fritters – Redcurrant Thyme Sauce	6
Duck Liver & Orange Pate – Chutney– Melba Toast	5.5
Parmesan Tart– Red Onion Marmalade – Salad– Aged Balsamic	6.5
Salt & Pepper Squid– Smoked Mackerel– Red Apple– Smoked Salmon – Curry Mayo	7.5
(v) Courgette Sesame Fritters – Spiced Tomato Salsa	5

### MAINS

Chicken Breast– Peppercorn Sauce– Wilted Greens– Croquette Potatoes	14
Breaded Plaice – Hand Cut Chips – Pea Puree– Tartar Sauce	14
Slow Cooked Beef – Mushroom & Grain Mustard Sauce– Rockette Salad– Hand Cut Chips	15
Slow Cooked Pork Belly – Dauphinoise Potatoes– Pak Choi– Blueberry & Chinese Glaze	14.5
(v) Vegetable & Lentil Curry– Pakoras– Basmati Rice– Flat Bread	13.5
Chicken Curry– Pakoras– Basmati Rice– Flat Bread	14
Seared Steak Beef Burger– Mature Cheddar– Rocket– Crispy Bacon– Chips & Slaw	13.5
SIDE ; Hand Cut twice Cooked Chips	3.5

### PUDDINGS

Sticky Toffee Pudding –Butterscotch Sauce	5.5
Toffee Pecan Meringue Roulade– Candied Bananas– Chocolate Sauce	5.5
Frosted Tiramisu Coffee & Mascarpone Cake	5.5
Blueberry Cheese Cake – Strawberries– Vanilla Sauce	5.5

**\*\*Some of Our Dishes Include Allergen Ingredients – Please let us Know if you have any Allergies \*\***

Available THURSDAY to SATURDAY Nights for collection between  
6pm and 8 pm

Last orders 12pm on the day