



## TAKE AWAY MENU

REF:091

### STARTERS

Haggis Fritters – Redcurrant Thyme Sauce	6
Chicken Liver , Garlic, Brandy Pate – Chutney- Melba Toast	5.5
Goats Cheese ,Parma Ham ,Spring Roll – Cherry Tomatoes- Beetroot- Balsamic	6.5
Smoked Haddock Flan – Dill & Curry Mayonnaise – Smoked Salmon Salad	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 – Red Onion & Mushroom Jus- Vegetables – Mash	15
Braised Ham Houch- Dauphinoise Potatoes- Pak Choi- Honey, Thyme & Soy Sauce	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