

SAMPLE DINNER MENU

£22.00 including VAT and service

STARTERS

HOMEMADE LENTIL SOUP served with a bread roll (2)

TRIO OF CHILLED MELONS with a mango coulis and mint leaf (9)

DEEP FRIED HAGGIS FRITTERS with an Arran mustard cream sauce (2,7,9)

SCOTTISH SMOKED SALMON AND CRAY FISH TERRINE with dill mayonnaise, watercress and lemon (3,4,7)

£3.50 supplement

MAIN COURSES

ROAST SCOTTISH LOIN OF LAMB with a minted gravy

PORK, APPLE AND RED PEPPER CASSEROLE in a creamy cider sauce (14,7)

BROWN TROUT FILLETS in a caper and walnut butter (2,5,10)

CREAMY MUSHROOM AND GARLIC STROGANOFF with fluffy rice (4,5,6)

8OZ RIB EYE STEAK with mushrooms, tomato, onions and fries in a peppercorn sauce (2,7,9)

£9.50 supplement

Served with Chef's selection of seasonal vegetables and potatoes

SWEETS

STICKY TOFFEE PUDDING with butterscotch sauce and ice cream (2,7)

HOMEMADE VANILLA CHEESECAKE with berry compote (2,7)

CHEF'S SELECTION OF ICE CREAM served with a wafer curl (2,4,7,13)

TRIO OF SCOTTISH CHEESES with chutney, grapes, celery and biscuits (1,4,2,10,12) (can be GF)

£3.50 supplement

TEA, COFFEE AND MINTS

If you suffer from any food allergies or intolerances please inform your server upon placing your order

1. CELERY 2. GLUTEN 3. CRUSTACEANS 4. EGGS 5. FISH 6. LUPIN 7. MILK 8. MOLLUSCS 9. MUSTARD 10. NUTS 11. PEANUTS 12. SESAME SEEDS 13. SOYA 14. SULPHUR DIOXIDE