

STARTERS

Hot Honey Glazed Goats Cheese (v)

Chilli jam, tomato, rocket and red onion salad (Can be made GF)

Chicken Liver Pâté

caramelised onion chutney, mini arran oaties (Can be made GF)

Traditional Prawn Cocktail

marie rose sauce, crisp little gem, lemon (Can be made GF)

Stornoway Black Pudding Stack

stornoway black pudding, poached egg,
potato scone, crisp parma ham, hollandaise sauce

Duo of Cantaloupe and Galia Melon (vv)

berry compôte, lemon sorbet (Can be made GF)

Seasonal Soup of the Day (v)

with crusty bread roll and butter (Can be made GF)

Bang Bang Cauliflower (vv)

spiced vegan sriracha mayo, asian shredded salad (Can be made GF)

Chicken or Vegetable Tempura (vv)

coriander & chilli batter, asian shredded salad,
sweet chilli dipping sauce (Can be made GF)

MAINS

Fillet of Salmon

seasonal greens, roasted vine tomatoes,
lemon butter sauce (Can be made GF)

Roast Loin of Ayrshire Pork

duo of potato, roast roots, grain mustard cream, apple sauce
(Can be made GF)

Classic Fish & Chips

battered haddock, mushy peas, lemon (Can be made GF)

Traditional Beef Lasagne

herbed green salad, toasted garlic bread

Thai Spiced Breast of Chicken

rice pilaf, stir fry vegetables, coconut, lime & sweet chilli sauce,
prawn crackers (Can be made GF)

Traditional Roast Sirloin of Beef

duo of potato, roast roots, yorkshire pudding, pan jus (Can be made GF)
(£5.00 supplement)

Slow Cooked Steak & Sausage Pie

garden peas, carrots, broccoli, creamed potatoes

Roast Breast of Chicken

duo of potato, roast roots, stuffing, yorkshire pudding,
red wine jus (Can be made GF)

Three Cheese Macaroni (v)

isle of mull cheddar crumb, toasted garlic bread (Can be made GF)

Caesar Salad

smoked canadian bacon, anchovies, sea salt croutons,
caesar dressing, baby gem lettuce, char-grilled chicken
(Can be made GF)

Prime Beef Burger or Vegan Burger (vv)

brioche bun, onion ring, fries (Can be made GF)

add cheddar / bacon / haggis

(£2.00 supplement)

Sweet Potato, Spinach & Chickpea Curry (vv)

rice pilaf, flat bread (Can be made GF)

Grilled Sirloin Steak

grilled tomato and mushrooms, onion ring, peppercorn sauce,
real chips or fries (Can be made GF)
(£8.00 supplement)

DESSERTS

Glazed Lemon Tart (v)

vanilla ice cream, raspberry coulis

Mini Mess (v)

sweetened cream, crushed meringue, mixed berries,
vanilla ice cream (Can be made GF)

Chocolate Fondant (v)

served warm with vanilla ice cream (Can be made GF)

Vegan Chocolate & Caramel Brownie (vv)

vegan vanilla ice cream, chocolate sauce (Can be made GF)

Luxury Strawberry & Vanilla Ice Cream (vv)

your choice of sauce: strawberry, chocolate or butterscotch
(Can be made GF)

Vanilla Panna Cotta

macerated strawberries, granola crumble (Can be made GF)

Vanilla Cheesecake (v)

biscoff ice cream, caramel sauce

Sticky Toffee Pudding (v)

vanilla ice cream, butterscotch sauce (Can be made GF)

(v) Vegetarian (vv) Vegan (Can be made GF) on request

FOOD ALLERGENS & INTOLERANCES

Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

