

Sample Menu

Dinner Menu

Homemade Soup of the Day £4.50

Accompanied with a roll & butter

Pan Fried Scallops & Spicy Chorizo £7.00

Served with crusty bread

Spicy Tomato & Basil Bruschetta £5.00 (v)

With a balsamic glaze

Chicken Liver Pâté £5.00 (gf)*

Caramelised red onion & Melba toast

North Sea Mussels £8.00 (gf)

Steamed in a creamy garlic & leek sauce

Mozzarella, Tomato & Fresh Basil Salad £5.00 (gf) (v)

Sprinkled with toasted pine nuts & an olive oil drizzle

Crispy Tempura King Prawns £6.00

With a chilli dip

Chef's Roast of the Day £12.00 (gf)*

Served with vegetables & potatoes

Chargrilled Angus Sirloin Steak £20.00 (gf)

With grilled Portobello, vine tomatoes & hand cut chips

Fillet of Salmon £13.00 (gf)*

Roasted vegetables, potatoes with a red pepper coulis

Roast Butternut Squash Risotto £11.50 (v)

Grated grana padano

King Prawn Pappardelle £14.50

Tossed with garlic, chilli, cherry tomatoes & lime

Topped with fresh rocket

Pan Fried Breast of Chicken £12.00 (gf)

Stuffed with mozzarella & wrapped in pancetta

Braised carrot, fondant potato and a tomato & basil sauce

Garlic & Rosemary Infused Lamb Cutlets £18.50 (gf)

Garlic mashed potatoes, mange tout & a red wine jus

(GF) - Gluten Free (V) - Vegetarian

*Dishes may vary due to allergens

If you require any advice, please speak to a member of staff

Sample Menu

Side Orders

French Fries £2.50

Side Salad £2.50

Chef's Vegetables £2.50

Garlic Bread £2.75

Battered Onion Rings £2.75

Brandy and Black Pepper Sauce £2.50

Mushroom & Drambuie Sauce £2.50

Homemade Coleslaw £1.50

Desserts

Homemade Cheesecake of the Day £5.50

Crème Caramel £5.50 (gf)

Sticky Toffee Pudding £5.50

Served with a warm toffee sauce & vanilla ice cream

Vanilla Ice Cream Sundae £5.00

Drizzled with chocolate sauce

Topped with chocolate brownie & chopped hazelnuts

*Lemon Crème Brûlée £5.50 (gf)**

Citrus shortbread

*Selection of Chilled Cheese £7.00 (gf)**

*French brie, Isle of Kintyre flavoured cheddar, Strathdon Blue & Highland Gruth Dhu
Alongside an apple & plum chutney & crackers*

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