

STARTERS

Soup of the Day	£4.50	G V W
Thai Style Fishcakes with a Sweet Chilli & Lime Dressing	£5.25	
Smooth Chicken Liver Pate served with Plum & Apple Chutney and Garlic Bread	£5.25	
Prawn Cocktail Citrus Marie Rose	£5.95	G W
Smoked Salmon with a Caper & Chive Dressing	£5.95	G W
Grilled Goats Cheese with Roasted Peppers, Tomato & a Pesto Dressing	£5.25	G V W
Seared Scallops & Black Pudding with a Chorizo and Chicory Sauce (£2.50 supplement on DBB inclusive rates)	£6.95	
Creamy Garlic Mushrooms on a Toasted Croissant With Bacon Lardons	£4.95	
Haggis & Black Pudding Balls served with a Homemade Drambuie Sauce	£5.50	
Melon & Strawberry Platter with a Lemon Sorbet	£4.50	G V W

MAINS - ASK FOR GLUTEN FREE OPTIONS ON DISHES BELOW

Traditional Roast Beef, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables	£12.95	
Traditional Homemade Steak & Ale Pie served with a Creamy Mash and Selection of Vegetables	£12.95	
Classic Caesar Salad with Garlic Herbed Croutons With Chicken and Crispy Bacon	£10.95 £13.95	V G G
Haddock in a Crispy Beer Batter or Breadcrumbs (you choose) served with Chips and Mushy Peas	£12.95	
Herb Crusted Lamb Rump served on Mashed Potatoes with a Pea Puree, Thyme Jus, and a selection of vegetables (£4.00 supplement on DBB inclusive rates)	£16.95	
Pan Fried Chicken with a Red Pesto Sauce, Mashed Potatoes and a Selection of Roasted Vegetables	£13.25	G W
Haggis, Neeps & Tatties served with a Drambuie Sauce	£12.95	
Pan Fried Salmon with Roasted Vegetables & a Herb Oil	£13.25	G
Roast Vegetable or Mushroom Tagliatelle	£12.95	V
Chef's own recipe Curry served with Basmati Rice, Veg Pakora and Garlic and Coriander Roti(choose Vegetable, Chicken or King Prawn) (£2.00 supplement for King Prawn)	£13.95	V

Smoked Haddock Gratin with a Bacon & Leek Sauce	£13.95	G W
Seared Sea Bass served on a bed of Steamed Sesame Rice Noodles with a Sweet Chilli Sauce	£13.95	G
Homemade Steak or Chicken Burger with Lettuce & Tomato topped with Cheese on a Toasted Brioche Bun with Chips, Salad & Coleslaw	£12.95	

GRILLS Prime Scotch Beef dry aged for at least 28 days - <u>ASK FOR GLUTEN FREE OPTIONS</u>
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All grills served with Mushrooms, Tomato, Onion Rings & Chips

Mixed Grill	(£5.00 supplement on DBB inclusive rates)	£18.50
8oz Angus Fillet	(£8.00 supplement on DBB inclusive rates)	£22.95
10oz Angus Fillet	(£10.00 supplement on DBB inclusive rates)	£26.50
10oz Prime Gammon Steak with Pineapple or Fried Egg		£14.95
Add King Prawns to any grill order		£3.00

SIDE ORDERS

House Salad	£2.50
Chips	£2.50
Creamed Potato	£2.50
Baby Boiled Potatoes	£2.25
Roast Potatoes	£2.50
Medley of Root Vegetables	£2.75
Homemade Onion Rings	£2.50
Sauces - Peppercorn, Mushroom, Garlic & Herb	£2.50

DESSERTS

White Chocolate & Passion Fruit Cheesecake with Berry Coulis	£5.25	
Profiteroles & Ice Cream Sundae	£5.25	
Warm Apple Sponge served with Custard or Ice Cream	£5.25	
Sticky Toffee Pudding served with Vanilla Cream	£5.25	
Mixed Berry Meringue Stack, Drizzled with Fruit Coulis served with Ice Cream	£5.25	G V W
4 Layer Chocolate Fudge Cake served with Cream or Ice Cream	£5.50	V
Fresh Fruit Platter with a Raspberry Sorbet	£4.95	G V W
Traditional Scottish Cheese Board with Oatcakes, Homemade Tomato Chutney, Celery, Apples, Grapes and Walnuts (£2.50 supplement on DBB inclusive rates)	£6.50	

Gluten Free (G) Vegetarian (V) Wheat Free (W)