



Menu

Starters

Chef's soup of the day - £4.50

Salt and pepper squid and prawns - £7.90

Chicken liver parfait with oatcakes and tomato relish - £6.40

Scallops with ginger and spring onion – £8.90

Tomato and blue cheese grill - £5.90

Belly of Pork with a hoi sin sauce - £6.40

Main Courses

Haddock & chips with homemade tartar sauce (Breaded, Battered, GF) - £13.50

Beef and ale pie served with vegetable and fries - £13.90

Chicken stuffed with haggis with a Drambuie sauce - £14.90

Vegetarian dish of the day - £12.90

Feather blade of beef - £15.90

Chefs dish of the day (see our Blackboard)

Examples: Chicken and Prawn Cataplana, Spicy Beef Prago, Seafood Chowder, Duck with rhubarb and ginger.

From the Grill

Your choice of burger served on a brioche bun with salad garnish and fries

Angus Burger	£13.50	Vegetarian Burger	£12.90
Venison Burger	£13.90	Sothern Fried Chicken Fillet	£12.90
Add Cheese	£0.50	Add Pulled Pork	£1.00

Selection of Homemade Desserts

Bread and butter pudding - £5.90

Sticky toffee pudding with toffee sauce - £5.90

Chocolate dessert of the day - £6.40

Lemon Posset - £5.90

Selection of 'Movenpick of Switzerland' ice creams - £1.90 per scoop

Sunday Lunch - Rib Roast of beef with Yorkshire pudding - £16.90

Please advise staff of any allergies you may have, and we will assist you with your choice
