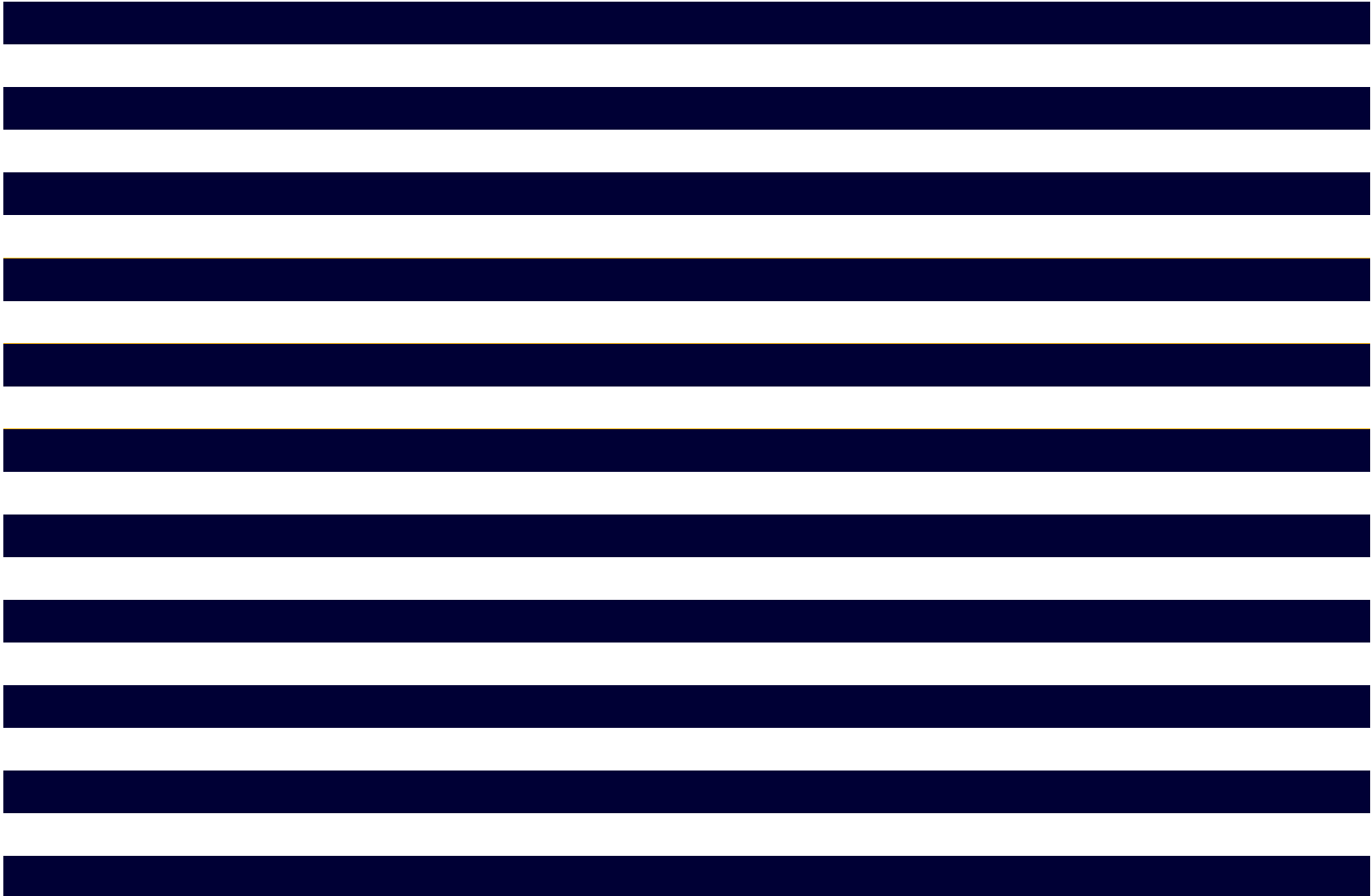




LIGHT LUNCH

2 Courses from £11.95
Add an additional course £4.75

Available 12pm–3pm,
Monday–Friday



STARTERS

Crumbled Black Pudding

Poached egg, crisp Parma ham and potato scone

Chicken Liver Pâté

Red onion marmalade, oatcakes

Gateau of Haggis

Champit tatties, neeps, whisky and mustard sauce

Chef's seasonal soup

Deep Fried Calamari

Lemon and basil mayonnaise, seasonal salad

Scotts Smoked Chicken Caesar Salad

Your choice of fried whitebait or crunchy Canadian bacon

Grilled Goats Cheese

Sunblushed tomato, red onion, rocket, balsamic dressing

MAINS

Three Cheese Macaroni

Barwhey's cheddar glaze, garlic and herb bread

Seared Lambs Liver

Creamed potato, crisp smoked bacon, sweet onion gravy

Classic Fish Goujons & Chips

Mushy peas, lemon, tartare sauce

Cajun Spiced Chicken Breast

Rice pilaff, tomato salsa, Thai curry sauce

Oven Baked Honey Glazed Ayrshire Ham

Caramelised apples, red onion, capers, light mustard cream

Moroccan Daube of Beef

Apricot cous cous

TREAT YOURSELF

Mediterranean Salmon (£3.00)

Tomato and olive cous-cous, braised fennel, pesto dressing

Scotts Traditional Beef Lasagne (£3)

With fine leaf salad & fries

Steak Frites (£4.00)

6oz sirloin steak, fries, fried egg, watercress

Smoked Haddock & Salmon Gratin (£3.00)

Parsley & white wine cream, creamy mash, Barwhey's cheddar crumb

Roasted Picanha Steak Salad (£3.00)

Slow cooked red onions, Parmesan, rocket, balsamic and truffle dressing

Traditional Monkfish Scampi (£3.00)

Handcut chips, pea purée and garlic and basil mayonnaise

Chargrilled Halloumi (£2.50)

with Padron Peppers

Toasted fregola, San Marzano tomatoes, olives and a chilli and mint sauce

DESSERTS

Mini Mess

Crushed meringue, berry compôte, raspberry coulis

Baked Toffee Apple Crumble Tart

Vanilla ice cream, cinnamon custard

Hazelnut Parfait

Toffee puffed corn, chocolate crumble

Warm Chocolate & Mallow Brownie

Chocolate sauce, vanilla ice cream

Luxury Strawberry & Vanilla Ice Cream

Your choice of butterscotch, chocolate or berry sauce

Subject to date and time restrictions.