



## STARTERS

Crumbled Black Pudding  
*Poached egg, crisp Parma ham, potato scone*

Grilled Goats Cheese  
*Sunblushed tomato, red onion, rocket, balsamic dressing*

Chef's seasonal soup

Gateau of Haggis  
*Champit tatties, neeps, whisky and mustard sauce*

Deep Fried Calamari  
*Lemon and basil mayonnaise, seasonal salad*

Salmon & Prawn Cornets  
*Marie rose sauce, fine leaf salad, lemon*  
(3.00 Supplement)

## ROAST DISHES

Prime Sirloin of Beef  
*Duo of potatoes, roast roots, Yorkie and pan juices, bread sauce and horseradish*  
(3.95 Supplement)

Lamb  
*Duo of potatoes, roast roots, minted red wine gravy*  
(3.95 Supplement)

Loin of Pork  
*Duo of potatoes, honey-glazed root vegetables, apple sauce, whisky & mustard sauce*

Traditional Chicken  
*Duo of potatoes, roast roots, barley and sausage meat stuffing, Yorkshire pudding, gravy*

## MAINS

Seared Salmon Fillet  
*Caramelised lemon, parsley potato, garlic greens, lemon, beurre blanc*

Three Cheese Macaroni  
*Barwey's cheddar glaze, garlic and herb bread*  
(Add bacon 1.25 | Add chicken 2.25)

Classic Fish Goujons & Chips  
*Battered haddock fillet, mushy peas, fries*

Pea & Mint Tortellini  
*Braised greens, little gem*

Penne Carbonara  
*Smoked pancetta, garlic cream, Parmesan, parsley*

## DESSERTS

Mini Mess  
*Crushed meringue, mixed berries, raspberry coulis*

Glazed Lemon Tart  
*Red berry coulis, sweetened cream*

Baked Toffee Apple Crumble Tart  
*Vanilla ice cream, cinnamon custard*

Warm Chocolate & Mallow Brownie  
*Chocolate sauce, vanilla ice cream*

Luxury Strawberry & Vanilla Ice Cream  
*Your choice of butterscotch, chocolate or berry sauce*