

## STARTERS

Chicken Liver Pâté

*Red onion marmalade, oatcakes*

Chef's Seasonal Soup

Gâteau of Haggis

*Champit tatties, neeps, whisky & mustard sauce*

Calamari Tempura

*Lemon & thyme crumb with paprika mayonnaise*

Grilled Goats Cheese (v)

*Sunblushed tomato, rocket, onion,  
balsamic dressing*

Spiced Cauliflower Beignet (vv)

*Roasted red pepper hummus, chickpeas*

Prawn Cocktail

*With gem lettuce & thick-cut bread*

## DESSERTS

Bramble, Apple & Cinnamon Crumble

*With vanilla ice cream & toasted nuts*

Assiette of Brie

*With mini oaties & caramelised*

*red onion chutney*

Snowball Ice Cream

*Snowball, vanilla ice cream, raspberry coulis*

Mallow Brownie

*Luxury vanilla ice cream drizzled in  
warm chocolate sauce*

Glazed Orange & Lemon Tart

*Raspberry coulis and sweetened cream*

Mini Mess

*Crushed meringue, berry compôte,  
raspberry coulis*

## MAINS

Peppered Breast of Chicken

*Winter greens, creamy mash, pepper sauce*

Slow Cooked Daube of Beef

*Savoy cabbage, creamed potato, roasted shallots*

Smoked Haddock Gratin & Salmon Gratin

*Parsley & white wine cream, creamy mash,  
cheddar crumb*

Vegan Chilli

*Braised spiced lentils, tomato salsa, guacamole*

Fish Goujons

*Mushy peas, tartare sauce, lemon*

Baked Ham

*Fried egg, chive oil & fries*

Seared Lambs Liver

*Creamed potato, crisp smoked bacon, red cabbage,  
sweet onion gravy*





## SCOTTS FAVOURITES

At a price you'll love

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LIGHT LUNCH

TWO COURSES £12

Enjoy an extra course for £4.95

*Monday – Friday 12noon – 3pm*