
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 & 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

SUPPER SELECTION
TWO COURSES £12

Enjoy an extra course for £4.95

Monday – Thursday 4.30pm – 10pm
Friday & Saturday 4.30pm – 6pm