

Three courses for £25

Starters and Light Bites

Garlic baguette (not for the faint hearted) with melted cheese

Soup of the day (V) (VGN)

Served with a hot roll and butter

Black pudding bon bons

Served on a bed of mixed salad with a whisky cream sauce

Duck and orange paté (GF available)

Served with red onion chutney, sourdough toast and butter

Nachos

Tortilla chips covered with melted cheese and served with garlic guacamole, sour cream and salsa on the side

Garlic mushrooms (vegetarian option available)

Mushrooms served in a creamy garlic sauce with warm sourdough bread

Mains

Our salads – GF available

Caesar Salad

Chicken, lettuce, eggs, anchovies, parmesan and croutons in a rich Caesar dressing

Avocado and prawn salad

Avocado fan with prawns, cucumber, rocket, mayonnaise laced with marie rose sauce and paprika and a hint of garlic

Ham salad

Ham, lettuce, cucumber, tomatoes, peppers and croutons and a honey mustard dressing

All Seasons Pie of the day (*Ask server for details*)

Served with a spring onion mashed potato and seasonal vegetables

Beer battered fish and chips

With mushy peas or garden peas, tartare sauce and skin-on chips

Lasagna Bolognese - *with beef and pork ragout, bechamel sauce, parmesan*

All Seasons vegetarian curry of the day (GF available)

A mix of vegetables served with basmati rice and a naan bread (VGN) Medium or hot – speak to your server

Or add chicken

Or add king prawns

Pizza – marguerita (mozzarella and tomato) (V)

Make your own - add any three of fajita chicken, garlic prawns, red onion, ham, haggis, bacon, black pudding, peppers, pepperoni, mushroom, tuna, veggie haggis, veggie sausage.



Scottish beef burger – 6 oz

*Salad leaves, fresh tomato, country tomato chutney, coleslaw, mature cheddar in a good old fashioned bun,
or with no bun according to your choice!*

Southern fried chicken burger

Salad, fresh tomato, lemon parsley mayo, coleslaw, emmental cheese with or without bun

Falafel vegan burger (VGN)

Served with salad, tomato, salsa and topped with vegan cheddar

Desserts

Homemade Apple tart

served with apple purée and vanilla ice cream

Homemade apricot panna cotta

served with raspberry coulis and raspberry sorbet

Homemade cheesecake of the day

Sticky toffee pudding

with toffee sauce and vanilla ice cream

Homemade chocolate brownie (VGN on request)

Rich, warm chocolate brownie served with vanilla ice cream and a salted caramel sauce

Selection of ice cream (GF)

Chef's cheese board

Selection cheddar, brie and blue served with celery, grapes and oatcakes

Why not try a glass of Château Haut Mouleyre 2019 (75ml) with your dessert? £ 5.95

Perhaps a delicious glass of Graham's tawny port (75ml) with your cheese £ 7.25