

All Seasons Philipburn Table d'Hôte Menu

Three courses for £27.50

Two courses for £22.50

Starters

Soup of the day (V) (VGN)

Served with a hot roll and butter

Haggis 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

Mains

Caesar Salad

Chicken, lettuce, eggs, anchovies, parmesan and croutons in a rich Caesar dressing (GF available)

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

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

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!

Breaded chicken burger

Breadcrumbs chicken fillet, deep fried, with lettuce, fresh tomato, green pesto, lemon parsley mayo, Cheddar cheese with or without bun

Vegan burger (VGN)

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

Desserts

Eton Mess

Fresh strawberries mixed with crunchy meringue and whipped cream

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) – 2 scoops

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