

HOUSE CLASSIC

3 COURSES £19.95

This menu is unavailable on Saturdays

STARTERS

FINE CHICKEN LIVER PÂTÉ

Walnut & pumpkin seed bread and spiced fruit chutney

CHEF'S SEASONAL SOUP

Warm crusty bread

GOATS CHEESE & SUN BLUSH TOMATO BRUSCHETTA

Warm, crisp ciabatta drizzled with basil oil

HAGGIS PAKORA

Spiced onions, minted yoghurt sauce

LIGHTLY SPICED PRAWN MARIE ROSE SALAD

Mango & pineapple salsa with crisp gem and lime dressing



MAINS

TRADITIONAL STEAK & ALE PIE

Prime Scotch beef cuts, gravy, roast vegetables and your choice of creamy mashed or fries

THAI BREAST OF CHICKEN

Creamy coconut & lemongrass sauce with chilli & lime rice

ROAST AUBERGINE, TOMATO & COCONUT CURRY

Fragrant rice and a poppadum

MARINATED FILLET OF SALMON

Spring onion & potato purée with grilled asparagus and a Mull cheddar & parsley cream

CAJUN CHICKEN CREPES

Sauté peppers with spiced cream, cheddar glaze and your choice of fries or House salad

STEAK ET FRITES

Grilled 6oz sirloin steak with fries, petit salad and peppercorn sauce (£3.00 supplement)



DESSERTS

CHOCOLATE & HONEYCOMB BROWNIE

Vanilla ice cream drizzled with warm chocolate sauce

GLAZED ORANGE & LEMON TART

Raspberry coulis and sweetened cream

STICKY TOFFEE PUDDING

Butterscotch sauce with vanilla ice cream

MINI MESS

Strawberry mini meringues with berry compote, sweetened cream and strawberry ice cream

LUXURY BELGIAN CHOCOLATE FUDGE CAKE

Served warm with vanilla ice cream



