



# Starters

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## **SOUP OF THE DAY (V/VEO/DFO/GFO)**

Chef's homemade soup of the day served with a warm bread roll  
£4.95

## **PORK BELLY BITES (GFO/DFO)**

Slow roasted pork belly glazed with bourbon, honey & soya  
£8.95

## **BEETROOT CURED SALMON (GFO/DFO)**

Beetroot, orange & dill cured Scottish salmon with a citrus &  
watercress salad & rye bread  
£8.50

## **BROCCOLI, LEEK & LEMON PATE (V/VEO/GFO/DFO)**

A rich & flavourful pate of roasted broccoli, leeks & pickled lemon  
served with sourdough toast  
£7.95

## **HOISIN HONEY STICKY CHICKEN (GFO/DFO)**

Battered chicken strips coated in a hoisin & honey sauce with toasted  
sesame seeds  
£8.25

## **GOATS CHEESE SALAD (GFO)**

Gem lettuce, crispy prosciutto, goats cheese, apple shards &  
pomegranate glaze  
£8.25



# Festive Specials

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## ROAST TURKEY DINNER (GFO/DFO)

Lemon & thyme roasted turkey served with rosemary roasted potatoes & all the trimmings

£17.95

## JEWELLED NUT ROAST (V/VEO/DFO/GFO)

Butternut squash, carrot, sweet potato & cashew nuts topped with white onion marmalade, apricots & almonds served with seasonal vegetables & choice of chips or potatoes

£14.95

## YORKSHIRE PUDDING WRAP (VO)

A giant pressed yorkshire pudding filled with roast turkey, stuffing, cranberry sauce, pigs in blankets & gravy served with homemade chips

*Make it vegetarian, ask your server*

£15.50

## BAKED TILAPIA (GFO/DFO)

Garlic butter baked tilapia served with roast caulishoots & new potatoes

£15.95

## FESTIVE BURGER

Breaded turkey escalope topped with smoked bacon, red onion marmalade & smoked applewood cheddar in a brioche bin with lettuce, tomato & mayonnaise served with skinny fries

£15.95

## BOURBON BRAISED SHORT RIBS (GFO)

Slow braised beef short ribs with a bourbon glaze served on a bed of wholegrain mustard mashed potatoes with roasted shallots

£17.95





# Drouthy Mains

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## CHICKEN SCHNITZEL

Breaded chicken escalope served with seasonal vegetables & your choice of homemade chips or potatoes & choice of sauce: mushroom, peppercorn or tomato & herb

£15.50

## FAJITAS

### (VO/VEO/DFO)

Choice of chicken, beef or vegetables marinated in chef's own fajita spices served with warm flour tortillas, sour cream, salsa, guacamole & grated cheese

£16.50

## PORK, LEEK & SHALLOT PIE

Tender pieces of pork shoulder in a cream leek & shallot sauce topped with golden puff pastry served with seasonal vegetables

£16.95

## ATLANTIC HADDOCK

### (GFO/DFO)

Choice of breaded or battered Atlantic haddock served with homemade chips, peas & tartar sauce

£16.95

## CHICKEN GOUJONS

Battered chicken goujons, skinny fries, coleslaw, side salad & choice of sauce: BBQ, sweet chilli or garlic mayonnaise

£12.95

## SIRLOIN STEAK OR RIBEYE STEAK

### (GFO/DFO)

Locally sourced 8oz centre cut Sirloin or Ribeye steak served with homemade chips, mushrooms, vine tomatoes & homemade onion rings

£27.95

Add a sauce: Diane, Blue Cheese or Peppercorn (GFO)

£3.50



# Desserts

## ICE CREAM & SORBET

(V/VEO/GFO)

Choice of three scoops

Ice cream: vanilla, cookies & cream, scottish tablet or raspberry ripple

Sorbet: lemon or raspberry

£4.95

## CHOCOLATE ORANGE TART

(V/VEO/GFO/DFO)

Chocolate brownie base topped with chocolate & orange mousse, orange sauce & chocolate crumb

£8.25

## CHEESECAKE OF THE DAY

(V)

Chef's homemade cheesecake of the day served with your choice of cream or ice cream

£7.50

## STICKY TOFFEE PUDDING

(V/GFO)

With salted caramel sauce & your choice of cream or ice cream

£7.95

## FESTIVE MELTING DOME

(V/GFO)

Chocolate sponge filled with ice cream, fudge pieces & strawberries covered in a milk chocolate dome with hot fudge pouring sauce

£8.50

## CHRISTMAS PUDDING

(V)

Chefs own Christmas pudding served with Glayva sauce

£8.25

# Hot Drinks

Americano £3.20

Single Espresso £2.50

Double Espresso £3.50

Flat White £3.70

Cappuccino £3.80

Café Latte £3.70

Mocha £3.90

Baileys Latte £5.50

Irish Coffee £5.60

Hot Chocolate £3.60

Deluxe Hot Chocolate (topped with whipped cream & marshmallows) £4.20

Tea (ask your served for flavour options) £3.00

Add a syrup £1.00

vanilla - caramel - hazelnut - mint - gingerbread



# Larger Parties

## SET MENU

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### STARTERS

#### *HOISIN HONEY CHICKEN (GFO/DFO)*

Battered chicken strips coated in a hoisin & honey sauce with toasted sesame seeds

#### *SOUP OF THE DAY (V/VEO/DFO/GFO)*

Chef's homemade soup of the day served with a warm bread roll & butter

#### *BROCCOLI, LEEK & LEMON PATE (V/VEO/DFO/GFO)*

A rich & flavourful pate of roasted broccoli, leeks & pickled lemon served with sourdough toast

#### *BEETROOT CURED SALMON (GFO/DFO)*

Beetroot, orange & dill cured Scottish salmon with a citrus & watercress salad & rye bread

### MAINS

#### *ROAST TURKEY DINNER (GFO/DFO)*

Lemon & thyme roasted turkey served with rosemary roasted potatoes & all the trimmings

#### *ATLANTIC HADDOCK (GFO/DFO)*

Choice of breaded or battered Atlantic haddock served with homemade chips, peas & tartar sauce

#### *FESTIVE BURGER*

Breaded turkey escalope topped with smoked bacon, red onion marmalade & smoked applewood cheddar in a brioche bin with lettuce, tomato & mayonnaise served with skinny fries

#### *JEWELLED NUT ROAST (GFO/DFO/V/VEO)*

Butternut squash, carrot, sweet potato & cashew nuts topped with white onion marmalade, apricots & almonds served with seasonal vegetables & choice of chips or potatoes

### DESSERT

#### *STICKY TOFFEE PUDDING (V/GFO)*

Topped with salted caramel sauce & served with vanilla ice cream

#### *CHEESECAKE OF THE DAY (V)*

Chefs homemade cheesecake served with vanilla ice cream

#### *CHOCOLATE ORANGE TART (V/VEO/DFO/GFO)*

hocolate brownie base topped with chocolate & orange mousse, orange sauce & chocolate crumb

#### *ICE CREAM OR SORBET*

Choice of flavours: vanilla, cookies & cream, raspberry ripple, scottish tablet, raspberry sorbet or lemon sorbet

**2 COURSES: £26.95PP - 3 COURSES: £31.95PP**

**INCLUDES ONE DRINK PER PERSON**

**(BOTTLED BEER, GLASS OF PROSECCO OR SOFT DRINK)**