



# Midweek Set Menu



WEDNESDAY / THURSDAY 12 - 2 / 5 - 7 PM

1 Course: £10.00

2 Courses: £17.00

3 Courses: £23.00

## TO START

**Soup of The Day (VEO/V/DFO/GFO)**

Chefs homemade soup served with warm bread roll

**Haggis & Black Pudding Croquettes (GFO)**

Croquettes of haggis and black pudding coated in panko breadcrumbs  
served with chilli jam

**Garlic Mushrooms (V/GFO)**

Sauteed button mushrooms in a garlic cream sauce served with sourdough  
bread

**Cauliflower Pakora (V/VEO/GFO/DFO)**

Cauliflower shoots in a spiced batter with cucumber & mint yoghurt

## MAINS

**Atlantic Haddock (GFO/DFO)**

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

**Chicken Goujons**

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

**Pulled Pork Ciabatta**

Topped with mozzarella cheese & served with sweet potato fries

**Steak & Ale Pie**

Slow braised steak & ale pie topped with a golden puff pastry served with  
seasonal vegetables & choice of chips or potatoes

**Gammon & Eggs**

Sliced home cooked gammon served with homemade chips & fried eggs

**Macaroni Cheese**

Served with garlic bread

**Mince & Tatties**

A classic dish served with mashed potatoes & seasonal vegetables

**Vegan Cottage Pie (V/VEO/DFO/GFO)**

Quorn mince in a rich gravy with diced root vegetables topped with fluffy  
mash

## TO FINISH

**Sticky Toffee Pudding (GFO/V)**

With warm salted caramel & choice of cream or ice cream

**Cheesecake of The Day (V)**

Homemade cheesecake served with choice of cream or ice cream

**Strawberry Pavlova Sundae (V/GFO)**

Vanilla ice cream layered with crushed meringue, strawberry sauce &  
chopped strawberries topped with cream

**Ice Cream & Sorbet (V/VEO/GFO/DFO)**

Choice of three scoops

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

Sorbet: lemon or raspberry

