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## STARTERS

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Chefs Soup of The Day  
crusty roll

Haggis Fritters  
peppercorn sauce

Loaded Chicken Goujons  
sliced peppers, onions, salsa, sour cream, mature cheddar

Goats Cheese & Red Onion Chutney Bruschetta   
balsamic glaze

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## MAINS

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Roast Sirloin of Beef  
yorkshire pudding, red wine jus, creamed  
and roast potatoes, seasonal vegetables

Fillet of Salmon  
bearnaise sauce, creamed and roast potatoes,  
seasonal vegetables

Bacon & Chicken Pasta  
garlic and herb cream, toasted garlic ciabatta

Broccoli & Cauliflower Stroganoff   
basmati rice, toasted ciabatta

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## DESSERTS

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Easter Sundae  
half easter egg filled with honeycomb pieces, caramel cream,  
chocolate sauce, dairy milk pieces, salted caramel ice cream

Biscoff Meringue  
toffee sauce, Chantilly cream, crumbed biscoff

Strawberry & Black Forest Gateaux  
berry compote, Chantilly cream

Duo of Cheddar & Brie  
biscuits, grapes, chutney

2 COURSE £15.95 · 3 COURSE £19.95

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

 – VEGETARIAN  – VEGAN