



Easter Sunday

2 COURSE £27.95 · 3 COURSE £34.95

STARTERS

Chef's Homemade Soup of the Day
crusty bread roll

Prawn Marie Rose and Smoked Salmon Tian
endive salad, apple, lemon, wholemeal bread

Ham Hough and Pickled Carrot Terrine
hydro piccalilli, smoked cheddar, soft boiled hen's egg,
toasted sourdough

Panko Breaded Ballochmyle Brie 
beetroot puree, candied walnuts, heirloom tomatoes,
chicory

MAINS

Roast Sirloin of Beef
Yorkshire pudding, red wine jus, roast potatoes,
seasonal vegetables

Poached Fillet of Salmon
crayfish, white wine and mature cheddar glaze, creamed
potatoes, buttered greens

Roast Gigot of Lamb
thyme roast potatoes, glazed carrots, green beans,
Yorkshire pudding, pan jus

Oven Roasted Breast of Chicken wrapped in Parma Ham
Arran mustard red wine jus, chargrilled asparagus,
crispy potatoes

DESSERTS

Easter Sundae
vanilla ice cream, crushed meringue,
chocolate sauce, topped with mini eggs

Strawberry Eton Mess
raspberry ripple ice cream

Arran Gold Cheesecake
whipped cream, fruit garnish

Vanilla Crème Brulee
buttered shortbread

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

 – VEGETARIAN  – VEGAN