



# Easter Sunday

2 COURSE £27.95 · 3 COURSE £34.95

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## STARTERS

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**Chef's Homemade Soup of the Day**  
crusty bread roll

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

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

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

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## MAINS

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

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

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

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

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## DESSERTS

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

**Arran Gold Cheesecake**  
whipped cream, fruit garnish

**Strawberry Eton Mess**  
raspberry ripple ice cream

**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