

Starters

Chefs Homemade Soup of the Day £5.50
crusty bread (ask server)

Pan Seared King Scallops £14.50
pea puree, gaufrette chips

Chicken Liver & Brandy Parfait £7.25
oatcakes, pineapple pepper compote

Grilled Goats Cheese V £7.25
beetroot glaze, rocket salad

Seasonal Melon & Pineapple Platter £6.95 **V**
fruit compote, raspberry yoghurt ice

Chilled Seafood Platter £8.95
prawn marie rose, smoked salmon,
peppered mackerel, caper and lemon mayo

Mains

Slow Braised Beef £16.95
pepper cream sauce, sauteed potatoes, roasted
root vegetables

Rack of Lamb £21.95
sauteed potatoes, wholegrain mustard mash,
roasted root vegetables, mint and raspberry jus

Grilled Seabass £17.95
lemon and coriander butter,
herb cous cous, tender stem broccoli

Pan Seared Breast of Duck £18.95
damson plum jus, sauteed potatoes, creamed
mash, roasted root vegetables

Fillet of Salmon £16.95
lemon grass and ginger cream, sauteed potatoes,
creamed mash, tender stem broccoli

Thai Coconut Chicken Curry £14.95
broccoli, spinach, poached chicken, basmati rice
(vegetarian option available £13.50)

Medallions of Scottish Beef Fillet £39.95
king prawns in garlic butter, sauteed potatoes,
creamed mash, roasted root vegetables

Breast of Chicken £15.50
peppercorn sauce, sauteed potatoes, creamed
mash, roasted root vegetables

King Prawn, Chorizo & Chilli Linguini £18.95
garlic and white wine cream,
cherry tomatoes, mozzarella glaze
(vegetarian option available £13.50)

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus

Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

Chargrilled Sirloin Steak £29.95

8oz steak, grilled mushrooms, tomato, fries

Chargrilled Fillet Steak £32.95

8oz steak, grilled mushrooms, tomato, fries

Chargrilled Butterfly Breast of Chicken £14.95

grilled mushrooms, tomato, fries

**Chargrilled Gammon Steak
with Pineapple** £14.95

grilled mushrooms, tomato, fries

ADD SAUCE £2.95

peppercorn / red wine gravy / garlic butter

Dessert

Vanilla Crème Brulée £6.95

strawberry compote

Coconut & Lime Pavlova £6.95

tropical fruit compote, whipped cream, mango drizzle

Luxury Chocolate Fudge Cake £6.95

raspberry ripple ice cream, summer fruit compote

Salted Caramel Posset £6.95

toffee popcorn

On The Side

Crispy Onion Rings — £3.45

Fries — £3.45

Chilli Fries, Cajun Fries — £3.95

Truffle & Parmesan Fries — £4.25

Buttered Baby Vegetables — £3.45

Tenderstem Broccoli — £3.95

Creamed Mash Potato — £3.45

Garlic King Prawns — £6.95

Summer Berry Sundae £7.50

snowball, fresh berries, raspberry ripple ice cream, chocolate sauce, whipped cream

Artisan Cheese Platter £8.95

truckles of caramelised onion Arran cheddar cheese, Arran Brie, Strathdon Blue, oatcakes, plum and apple chutney

Trio of Ice Cream £6.50

vanilla, chocolate, raspberry ripple, tablet, mint
choice of sauces: toffee, chocolate, raspberry

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