

Starters

Chef's Homemade Soup of the Day £5.95
Gluten free bread (ask server)

Chicken Liver Pate £8.50
cranberry and orange chutney, bread

Grilled Smoked Salmon & Prawn Platter £10.95
wasabi crème fresh, crisp salad, toasted bread

Assiette of Melon and Parma Ham £8.75
herb cream cheese, pesto oil
(vegetarian option available £7.95)

Oriental Glazed Chicken Strips £8.75
seasonal leaves, madras mango mayonnaise

Mains

Braised Ribeye of Beef £19.50
onion gravy, roast potatoes and root vegetable

Buttermilk Vegetable Curry £14.95 **V**
Chicken £16.95 **Prawns** £18.95
boiled rice

Baked Fillet of Hake £19.95
lemon and coriander butter, crushed potatoes,
seasonal vegetables

Rack of Lamb £24.95
raspberry and red wine jus, minted mash,
roasted vegetables

Chicken and Pancetta Penne £17.50
parmesan glaze, toasted GF ciabatta
(vegetarian option available £15.50)

Medallions of Pork with Apple Compote £19.50
sauteed potatoes, creamed mash, seasonal
vegetables, stilton cream

Fillet of Monkfish & King Prawn £24.95
coconut, mango & madras cream,
roasted vegetable skewer

Medallions of Beef Fillet £35.95
goats cheese, onion and fig compote, pepper jus,
grilled asparagus, potato gratin

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.

Sirloin Steak £33.95

8oz steak, grilled mushrooms, tomato, fries

Fillet Steak £35.95

8oz steak, grilled mushrooms, tomato, fries

Butterfly Breast of Chicken £15.95

grilled mushrooms, tomato, fries

Gammon Steak with Pineapple £15.95

grilled mushrooms, tomato, fries

ADD SAUCE £3.50

peppercorn / red wine gravy / garlic butter / blue cheese

Dessert

Chocolate and Cherry Sundae £8.25

brownie pieces, dark cherry ice cream, milk chocolate sauce

Winter Berry Pavlova £8.25

berry compote, chantilly cream, raspberry ripple ice cream

Artisan Cheese Platter £10.50

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

On The Side

Crispy Onion Rings — £4.25

Fries — £4.25

Chilli Fries, Cajun Fries — £4.50

Truffle & Parmesan Fries — £4.75

Buttered Baby Vegetables — £4.25

Tenderstem Broccoli — £5.25

Creamed Mash Potato — £4.25

Garlic King Prawns — £7.95

Luxury Chocolate Fudge Cake £10.25

chantilly cream, white chocolate flakes, fresh strawberries, clotted cream ice cream

Vanilla Crème Brulee £8.25

fruit compote, raspberry coulis

Trio of Ice Cream £7.25

vanilla, blackcurrant, mint, raspberry ripple choice of sauces: toffee, raspberry and chocolate

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