

FESTIVE FAYRE MENU

Monday-Thursday 12-5pm Sunday 12-9pm	2 COURSE £20.95	3 COURSE £25.95
Friday-Saturday 12-5pm	2 COURSE £22.95	3 COURSE £27.95

STARTERS

- Homemade Soup of the Day *£5.75*
crusty bread roll
- Chicken and Herb Terrine *£7.75*
mixed salad, garlic dressing, oatcakes
- Fantail of Melon *£7.50*
winter berry compote, passion fruit sorbet
- Chicken Liver Pate *£7.75*
cranberry preserve, honey mustard dressing, garlic bread

Haggis, Neeps and Tatties *£7.95*
peppercorn cream, root vegetable crisps

MAINS

- Classic Roast Turkey *£15.95*
chipolatas, sausage stuffing, rich jus, roast potatoes, seasonal vegetables
- Braised Ribeye Steak (£3 Supplement On 2/3 Course Price) *£17.50*
haggis, creamed potatoes, vegetables, peppercorn cream
- Oven Baked Blackened Salmon *£16.95*
mild coconut curried cream, basmati rice, prawn crackers

Shredded Vegetable Wellington *£14.50*
tomato and basil sauce, seasonal vegetables and potatoes

Breast of Chicken Topped with Brie and Cranberry *£15.95*
garlic and spring onion, market vegetables and potatoes

DESSERTS

- Mint Chocolate Chip Cheesecake *£7.50*
chantilly cream, chocolate shavings
- Sticky Toffee Pudding *£7.50*
butterscotch sauce, vanilla ice cream
- Cream Filled Profiteroles *£7.50*
strawberry gel, white chocolate shards
- Apple Crumble Coupe *£7.50*
warm vanilla custard
- Duo of Cheddar and Brie *£7.50*
biscuits, grapes, chutney

STARTERS

- Salt and Pepper Calamari Rings *£8.50*
onions, peppers, garlic mayonnaise
- Korean BBQ Ribs *£8.50*
sesame seeds, spring onions
- Breaded Brie Wedges *£7.75* **V**
strawberry and chilli jam
- Traditional Prawn Cocktail *£8.50*
ciabatta bread, marie rose sauce
- Crispy Tempura Chicken *£8.50* Vegetable *£7.95* **V VE**
sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries
Chicken *£15.95* Vegetable *£14.75* **V VE**

MAINS

- Fillet of Beef Diane *£17.95*
brandy, mustard and mushroom sauce, steamed basmati rice, garlic bread (vegetarian option available £14.50) **V**
- Mixed Seafood Crepe *£17.50*
smoked haddock and prawns, white wine and dill cream, mature cheddar glaze, fries, crisp salad
- Cajun Chicken & Chorizo Lasagne *£15.50*
garlic bread, fries

CLASSICS

- Breast of Chicken with Haggis *£15.95*
peppercorn sauce, roast and creamed potatoes, seasonal vegetables
- Breaded or Battered Fillet of Haddock *£15.95*
fries, mushy peas, salad, tartar sauce
- Classic Steak Pie *£15.50*
puff pastry, market vegetables, creamed and roast potatoes
- Three Cheese Macaroni *£14.50* **V**
fries, garlic bread

SIDES

- Garlic Bread — £3.95
- Cheesy Garlic Bread — £4.50
- Crispy Onion Rings — £3.95
- Fries — £3.95
- Chilli Fries, Cajun Fries — £4.25
- Truffle & Parmesan Fries — £4.95
- Buttered Vegetables — £3.95
- Creamed Mash Potato — £3.95
- Coleslaw — £3.50
- Pigs in Blankets (10) £5.95
- Festive Loaded Fries £8.95
turkey, cranberry sauce, gravy

FROM THE GRILL

- Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.
- All served with grilled tomato, mushrooms, fries.*
- 6oz Sirloin Steak *£19.95*
- 8oz Fillet Steak *£30.95*
- Butterfly Breast of Chicken *£14.50*
- Gammon Steak with Grilled Pineapple *£15.95*
- Add Sauce **£2.95** *Red Wine Jus / Peppercorn / Garlic Butter / Garlic & Chive Cream*

BURGERS

- All Burgers are served with toasted bun & fries
- RAD Steak Burger *£15.50*
6oz burger, applewood smoked cheddar, bacon, salsa, coleslaw
- Chicken Fajita Burger *£15.50*
cajun chicken breast, onions, peppers, sour cream, cheddar cheese, salsa, lettuce, coleslaw
- Moving Mountain Burger *£14.50* **V VE**
plant based burger, salsa, vegan cheddar, fries, crisp salad

DESSERTS

- Luxury Chocolate Fudge Cake *£7.50*
biscoff caramel, lotus biscuit crumb, tablet ice cream
- Baileys & White Chocolate Brulee *£7.50*
homemade buttered shortbread
- Trio of Ice Cream *£7.25*
vanilla, chocolate, tablet, coconut, raspberry ripple
choice of sauces: toffee, chocolate, raspberry

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

V — Vegetarian **VE** — Vegan