



Evening Menu

Starters

Freshly Made Soup of the Day	£3.95
Smoked Duck with Raspberry Salad dressed with Chef's Herb Oil	£5.95
Haggis Fritters with Red Onion Chutney	£4.95
Smoked Salmon with Caperberry and Dill Vinegraitte	£5.95
Chicken Liver Pate, Toasted Brioche and Onion Chutney	£4.95
Beetroot, Orange and Walnut Salad with Goats Cheese (V)	£5.25
Feta Bruschetta, Sweet Pepper, Sunblush Tomato, Pine Nuts topped with a Sweet Balsamic Reduction (V)	£4.95

The Grill

Homemade 8 oz Steak Burger on a Bun served with Hand Cut Chips, Salad and Coleslaw	£9.95
8oz Pork and Chorizo Burger on a Bun served with Hand Cut Chips, Salad and Coleslaw	£9.95
Flat Iron Steak (cooked medium) with Dauphinoise Potatoes and Fresh Market Vegetables	£13.95
8oz Sirloin Steak with Traditional Garni and Hand Cut Chips	£16.95
Diane or Pepper Sauce	additional £2.00

Main Courses

Confit Duck with Braised Cabbage, Mash and a Plum Jus	£12.95
Locally caught Haddock with Chunky Chips, Mushy Peas and Tartare Sauce	£10.95
Butternut Squash and Wild Mushroom Risotto with a Parmesan Crisp (V)	£11.95
Slow Braised Pork Belly served with Green Cabbage, Apple Puree and Black Pudding	£11.95
A Trio of Scottish Fish with Stir Fried Oriental Noodles and a Soya Reduction	£13.95
Butterfly Cajun Chicken Breast resting on Spicy Wedges and Dressed Rocket Salad	£12.95
Slowed Roasted Lamb Shank with a Sweet Potato Mash and Redcurrant Jus	£13.95
Oven Baked Chicken Supreme stuffed with Ricotta and Sunblaze Tomatoes served with Pesto Verde Tagliatelle	£12.95

We use fresh ingredients, locally sourced where possible and all food is cooked to order
During busy period there may be a delay, some foods may contain traces of nuts

