

MARKET MENU

LUNCH 2 COURSES £12.95 | 3 COURSES £14.95 (12PM - 14:30PM)

DINNER 2 COURSES £13.95 | 3 COURSES £15.95 (17PM - 21:45PM)

TO START

CHEFS SOUP OF THE DAY

Warm Crusty Bread

TEMPURA OF HAGGIS OR BLACK PUDDING

Sautéed Spinach, Soft Poached Egg, Red Wine Jus

HAND TORCHED GOATS CHEESE

Red Onion Compote, Thyme Croutons, Herb Oil & Peashoots

BBQ CHICKEN WINGS

Sour Cream & Chive, Micro Herb Salad

SCOTTISH SMOKED HADDOCK & WEST COAST MUSSEL CHOWDER

Ciabatta Dipping Bread

£2.25 supplement charge

MAIN EVENT

PAN SEARED CHICKEN BREAST, HAGGIS & VEGETABLE POTATO BAKE

Chipolata Sausage, Red Wine Jus

POACHED FILLET OF HADDOCK

Beetroot Mash, Sautéed Spinach & Kale, Confit

Carrot,

Dill Cream Sauce

GOATS CHEESE & RED ONION TART

Homemade Fruit Chutney, Pesto Dressed

Peashoots With

Balsamic Cherry Tomato

TWICE COOKED CIDER BRAISED PORK BELLY

Spring Onion Mash, Confit Carrot, Cream Leeks &

Red Wine Jus

SCOTTISH 6OZ RUMP STEAK

Hand Cut Chips, Confit Tomato, Flat Cap Mushroom
& Onion Rings

£4.50 supplement charge

CREAMY CHICKEN ALFREDO PASTA

Garlic Ciabatta & Micro Herb Salad

CHEF'S CURRY OF THE DAY

Please see special's board

VEGAN OPTIONS AVAILABLE

Please ask a member of staff for more info

SWEET ENDINGS

HOMEMADE STICKY TOFFEE PUDDING

Vanilla Pod Ice Cream, Our Own Butterscotch Sauce

CHEFS CHEESECAKE OF THE DAY

SELECTION OF ICE CREAM

With Sweet Biscuits