

\*\*\*\* DINNER MENU \*\*\*\*

**STARTERS**

**Soup Of the Day (V) (GF Option)**

Served with crusty roll

**Cullen Skink (GF Option)**

Served with crusty roll

**Haggis Bon-Bon**

Served with a whisky dipping sauce

**Scottish Smoked Salmon**

Served with crispy lettuce and whole meal bread

**West Coast Scallops**

Pan seared with black pudding and smoky bacon

**Crunchy Halloumi**

Cajun coated and served with spiced fruit chutney

**Caesar Salad (V) (GF Option)**

Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing, topped with sliced boiled egg

**BURGERS**

- Beef
- Cajun Chicken
- Vegetable (V)

\*\* All burgers are served on a toasted brioche bun, gherkins, lettuce, coleslaw, burger relish and chips

**OFF THE GRILL**

• **8oz Ribeye Steak**

\*\* Above served with grilled tomato, onion rings, mushroom, rustic fries and a pepper corn sauce

• **Gammon Steak**

Grilled and served with pineapple, fried egg, garden peas and rustic fries

**FROM THE FRYER**

• **Fish & Chips**

Crispy battered haddock with chips, garden peas and tartar sauce

• **Breaded Whole Tail Scampi**

Served with chips, garden peas and tartar sauce

**SIDES**

- Onion Rings
- Rustic Fries
- Sweet Potato
- Garlic Bread
- Cheesy Chips
- Side Salad

(V) Vegetarian (GF) Gluten Free

Please advise our waiting staff when ordering if you have any allergies.

**MAIN COURSE**

**Steak & Ale Pie**

Prime Scottish beef, slow braised with onions and herbs in a rich gravy and served with mashed potato or chips

**Grilled Chicken Supreme**

Served with roasted potatoes, boiled vegetables, and peppercorn sauce

**Herb Crusted Scottish Salmon**

Grilled and served with tossed green salad, sautéed potatoes, asparagus, lemon and dill butter

\*\* Chef complimentary seasonal vegetables accompany all the above

**Grilled Rump Of Lamb**

Served with tossed gem, lettuce, asparagus, spinach, cherry tomatoes, Sautéed potatoes and rosemary jus

**Mussels**

Steamed in a garlic, herbs, shallots, and white wine cream sauce and served with crusty roll

**House Curry – (Asian Style)**

- King Prawn Curry (GF Option)
- Chicken Curry (GF Option)
- Beef Curry (GF Option)
- Aloo Chana Masala with spinach (V) (GF Option)

\*\* In a mild spiced curry served with basmati rice, papadam, naan bread and mango chutney

**Macaroni & Cheese (V)**

Cooked in a creamy cheese sauce and served with toasted garlic bread.

**Roasted Vegetable Lasagne (V)**

Served with parmesan cheese and garlic bread

**Caesar Salad (V) (GF Option)**

Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing

**FINAL TEMPTATION**

• **Banoffee Cheesecake**

Served topped with dried banana chips and toffee sauce

• **Apple Tart**

Served with scoop of vanilla ice cream and warm custard sauce

• **Sticky Toffee Pudding**

Served with butterscotch sauce and vanilla ice cream

• **Trio of Ice Cream**

Vanilla / Chocolate / Strawberry from Mackie' of Scotland

• **Warm Chocolate Fondant**

Served with vanilla ice cream and Belgian chocolate sauce

• **Cheese Board (GF Option)**

Selection of cheese with celery, grapes, Highland oatcakes and chutney