LUNCH MENU – 2 COURSES £17.95 Monday – Friday

(Not served on bank holidays and only available for parties of up to 9 guests)

Black pudding and bacon salad, French dressing

Soup of the day, bloomer bread

Grilled goats' cheese, onion marmalade, baby beets, walnut salad, pesto dressing (V)(GF)

Chicken liver parfait, apple chutney, oatcakes (GF)

Haggis, neeps and tatties

000

Roast chicken breast, market vegetables, creamed potato, peppercorn sauce (GF)

Lasagne with herb bread

Battered "West coast" fish and chips, garden peas

Pork sausages, market vegetables, mash, gravy

Scampi and chips, garden peas

000

Brandy snap basket, raspberry ripple ice cream, berry coulis

Vanilla pannacotta, berry compote, (GF)

"Dame Blanche" 2 scoops of vanilla ice cream, chocolate sauce (GF)

Fresh fruit salad, simple syrup (GF)

Individual Baked Alaska, coulis

additional course £5.95

Should you have any food allergies or intolerance, please advise a member of staff before ordering