

# DINNER MENU

Available 5.30pm - 9.00pm

Two courses £16.95 / Three Courses £20.00

## STARTERS

**Soup of the day**  
fresh baked bread roll 5.00

**Chicken liver pate**  
caramelised onion chutney, oatcakes 6.50

**Grilled asparagus**  
poached egg, Parma ham crisp, parmesan 6.50

**Haggis scotch egg**  
peppercorn sauce, dressed rocket 5.50

**Pil pil king prawns**  
toasted garlic sourdough 7.00

**Sun dried tomato & mozzarella arancini**  
red pepper coulis, pea shoot salad 6.00

## MAINS

**Lounge burger**  
on toasted brioche, bacon, cheese, lettuce, red onion, spicy relish, skinny fries 13.00

**Beer battered fish & chips**  
charred lemon, minted peas, tartar sauce 13.00

**Mixed mushroom risotto**  
balsamic dressed rocket, aged parmesan 12.50

**Roast chicken supreme**  
Parmentier potatoes, butternut puree, garden peas, chicken jus 13.00

**Beef cheek ragu**  
pappardelle pasta, parmesan shavings 12.50

**Pan fried seabass**  
buttery new potatoes, salsa Verde 13.00

**Pumpkin, spinach & black bean dopiaza ✓**  
basmati rice & chapatti 10.00

## DESSERTS

**Melting chocolate orange fondant**  
white chocolate, vanilla ice cream 5.50

**Coconut blueberry cranachan ✓**  
whisky oats 5.50

**Baked New York cheesecake**  
forest berry compote 6.00

**Warm chocolate brownie**  
raspberry puree, raspberry sorbet 5.50

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla ice cream 6.00

This is a disposable, single use menu & will be recycled after use

✓ - Vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full information is available, please ask a team member for details.