

# 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**  
pear & apple chutney, oatcakes 6.50

**Loch Fyne smoked salmon**  
red onion, capers, toasted sour dough,  
bloody mary mayonnaise 7.00

**Pork & black pudding terrine**  
red onion chutney, cress salad 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 seared salmon fillet**  
creamy mash, charred tender stem  
broccoli, chive beurre blanc 15.00

**Beetroot Wellington** ✓  
seasonal vegetables, triple cooked  
roast potatoes 13.00

## DESSERTS

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

**Coconut blueberry cranachan** ✓  
whisky oats 5.50

**Baked New York cheesecake**  
raspberry sorbet 6.00

**Chocolate & raspberry torte**  
forest berry compote 6.00

**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.