

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

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 dopiazza

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

raspberry sorbet

6.00

Warm chocolate brownie

raspberry puree, raspberry sorbet

5.50

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

6.00

 - 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, please let us know before ordering. Full allergen information is available, please ask a team member for details.