

NEW YEAR'S DAY MENU

Two courses
Three courses

22.00 £
27.00 £

STARTERS

Roast tomato soup, pesto & cheesy sourdough

Chicken liver pate, autumn fruit chutney & brioche

Hot roast smoked salmon, salmon terrine, caper
& Arran mustard mayo

Beetroot hummus, feta, pomegranate, artichoke
& flat bread

Hog roast sausage roll, celeriac slaw & piccalilli

MAINS

Fillet of Beef wellington, creamed potatoes, roasted
carrot, red wine jus (£10 sup.)

Grill of the day, served with fried egg, chips, garlic
mushroom & pepper sauce (£5 sup.)

200g Steak Burger, relish & chips (add cheese
or bacon £1 each)

IPA battered haddock & chips, tartare sauce
& crushed peas

Twice salt-baked Woody's potato, Blue Murder cheese,
onion chutney, smashed peas & basil creme fraiche

Bleedin' Meat Vegan Burger, relish & chips

Braised beef shin, anna potato, stem broccoli
& parsley salsa

Hake, garlic butter, sweetcorn & potato chowder

DESSERTS

Sticky toffee pudding, caramel sauce & traditional
ice cream

Rocky road cheesecake & chocolate ice cream

Arran Dairies ice cream selection

Coconut rice pudding & raspberry ripple ice cream

Lemon drizzle cake, prosecco sorbet & berry compote



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

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 allergen information is available, please ask a team member for details.