

Dinner Menu

Starters

Homemade Lentil Soup Bread Roll 2

Trio of Chilled Melons with a Mango Coulis & Mint Leaf 9

Deep Fried Haggis Fritters with an Arran Mustard Cream Sauce 2,7,9

*Scottish Smoked Salmon and Cray Fish Terrine, Dill Mayonnaise, Watercress, Lemon 3,4,7**
**£3.50 supplement*

Main Courses

Roast Scottish Loin of Lamb with a Minted Gravy

Pork, Apple & Red Pepper Casserole in a Creamy Cider Sauce 14,7

Brown Trout Fillets in a Caper and Walnut Butter 2,5,10*

Creamy Mushroom & Garlic Stroganoff with Fluffy Rice 4,5,6

*8oz Rib Eye Steak with Mushrooms, Tomato, Onions, Fries in a Peppercorn Sauce 2,7,9**
**£9.50 supplement*

Served with Chef's Selection of Seasonal Vegetables, Potatoes

Sweets

Sticky Toffee Pudding with Butterscotch Sauce & Ice Cream 2,7

Homemade Vanilla Cheesecake with Berry Compote 2,7

Chef's selection of Ice Cream served with a Wafer Curl 2,4,7,13

*Trio of Scottish Cheeses, Chutney, Grapes, Celery and Biscuits 1,4,2,10,12**
**£3.50 supplement (can be GF)*

Tea, Coffee and Mints

£22.00 including VAT and Service.

**The Restaurant Manager recommends the Chablis with the Brown Trout*

ALLERGEN INFORMATION

The following is a number key to show what items contain allergen ingredients,
Those without a number do not contain any of these items.

Celery 1, Gluten 2, Crustaceans 3, Eggs 4, Fish 5, Lupin 6, Milk 7, Molluscs 8,
Mustard 9, Nuts 10, Peanuts 11, Sesame Seeds 12, Soya 13, Sulphur Dioxide 14