

TWO COURSES 15.95

STARTERS

CHICKEN LIVER & BRANDY PARFAIT

Paterson's of Arran tomato chutney, toasted brioche, crisp leaf salad & mustard dressing

FRESHLY PREPARED SOUP V

Warm sourdough & butter

PRAWN COCKTAIL

Marie Rose sauce, crisp leaf & tomato salad

PANKO-CRUSTED HAGGIS

Straw potato, bashed neeps, drambuie sauce

BRUSHETTA VV

Fresh tomato peperonata, red onion, black olive, basil & spiced tomato dressing

MAINS

LEMON & THYME ROASTED CHICKEN BREAST

Peas & pancetta, smoked garlic potato purée, light chicken jus

STEAK ET FRITES (3.00 SUPPLEMENT)

6oz sirloin steak, fries & peppercorn sauce

CAULIFLOWER TEMPURA VV

Red pepper smoky salt-crusting cauliflower, Asian greens, sticky rice, soy & ginger sauce

CRAFT BEER-BATTERED FISH & CHIPS

Beer-battered fish, minted pea purée, fries & tartar sauce

WILD MUSHROOM MEZZALUNA V

Pan fried king oyster mushrooms & baby spinach, aged vegetarian Parmesan, truffle cream

ADD A DESSERT - 4.95

CHOCOLATE FUDGE CAKE

Rich Belgian chocolate layer cake & Scottish cream

AFFOGATO

Vanilla ice cream, espresso

STICKY TOFFEE PUDDING

Butterscotch sauce & vanilla ice cream

COUPE NOIR

Vanilla ice cream & chocolate sauce

MINI MESS

Meringue, summer fruits, Scottish cream



SANDWICHES

**CHOOSE FROM OUR DELICIOUS
SOURDOUGH BLOOMER, WRAP OR CIABBATA
ADD FRIES OR SOUP FOR 1.75**

Smoked salmon & black pepper cream cheese,
dill, pickled cucumber — **7.45**

Roast breast of chicken, streaky bacon,
garlic mayo, shaved parmesan & crisp leaf — **6.95**

Ayrshire ham & mature cheddar,
sweet ale onion chutney, tomato salad — **5.95**

Roasted vegetables & vegan pesto mayo,
peppery rocket leaf — **5.95** **VV**

Prawn and wood-roasted red pepper mayo,
crisp leaf & pickled cucumber — **5.95**

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.



VEGETARIAN



VEGAN
