



SPECIALLY SELECTED

Menu 1
2 courses £19.95 / 3 courses £24.95

STARTERS

CHEF'S FRESHLY PREPARED SOUP

Sourdough & whipped butter

CHICKEN LIVER PARFAIT

Red onion chutney & Arran oatcakes

HAGGIS BONBONS

Straw potato, bashed neeps, drambuie sauce

GOATS CHEESE

Candied beetroot, sunblush tomato dressing, crostini

CRAB BEIGNET

Lemon & garlic mayo

MAINS

CLASSIC FISH & CHIPS

Minted peas, tartare sauce & lemon

YASSI NIKO COCONUT CURRY

Tenderstem broccoli, squash, spinach, tofu
chilli & lime oil, fragrant rice

TRADITIONAL BEEF LASAGNE

Herbed green salad, garlic bread

THAI SPICED BREAST OF CHICKEN

Coconut cream sauce, basmati rice prawn cracker

SEARED FILLET OF SALMON

Pomme purée with summer greens and lemon beurre blanc

STEAK FRITES

Peppercorn sauce, shoestring fries,
portobello mushroom (£3 supplement)

DESSERT

MINI MESS

Berry compote, strawberry meringues,
sweetened cream, vanilla ice cream

RASPBERRY & COCONUT SUNDAE

Coconut ice cream, chantilly cream, raspberry sauce, marshmallow
toasted coconut

LUXURY BELGIAN CHOCOLATE FUDGE CAKE

Served warm with honeycomb ice cream

CARAMEL CHEESECAKE

With praline crumb, vanilla ice cream &
drizzled with caramel sauce

SELECTION OF 3 SCOTTISH CHEESES

Mini oaties, chutney, grapes