

## A LA CARTE

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### STARTERS

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<b>Tian of Haggis</b>	£5.95
Bashed neeps, champit tatties and whisky cream	
<b>Cullen Skink</b>	£6.25
Smoked haddock, diced potato, leek and fish velouté	
<b>Chicken and Black Pudding Terrine</b>	£6.50
Savoy cabbage and red onion jam	
<b>Char-grilled Halloumi (v)</b>	£6.25
Ribbons of carrot and courgette in chilli vinaigrette	
<b>Pan Seared Scallop</b>	£9.50
Pea purée, baby herbs and fresh apple	
<b>Chef's Soup of the Day</b>	£5.00
Crusty bread and salted butter	



## MAIN COURSES

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<b>Roast Monk Fish Wrapped in Parma Ham</b>	£15.00
Sautéed potato, shooting broccoli and Pernod cream	
<b>Braised Feather Blade of Beef</b>	£14.50
Roast roots and mustard mash	
<b>Pan Fried Gressingham Duck</b>	£13.50
Roast carrot, carrot purée, caramelised shallot, potato bon bon and red wine jus	
<b>Escalope of Pork Fillet</b>	£12.50
Dauphinoise potato, wilted greens, wild mushroom and sage cream	
<b>Chicken Cordon Bleu</b>	£12.50
Stuffed with Monterey Jack cheese, topped with Napoli served with sweet potato fries and garden salad	
<b>Sweet Chilli and Oyster Noodles (v)</b>	£9.50
Stir-fried vegetables tossed with sweet chilli, oyster sauce egg noodles and pak choi	
<b>Traditional Steak Pie</b>	£11.50
Slow braised shoulder steak in rich gravy, topped with puff pastry served with seasonal roast vegetables and either mash or hand cut chips	
<b>227gm Scotch Rib Eye</b>	£25.95
<b>227gm Scotch Sirloin</b>	£24.95
Cooked to your liking and served with hand cut fries, baked mushroom and roast tomato	
<i>Add a sauce:</i>	
<b>Cracked Pepper   Diane   Whisky</b>	£1.75 Each
<b>Beer Battered or Breaded Haddock</b>	£11.50
Mushy peas, hand cut chips, tartare and lemon	

### SIDES

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<b>Chunky Chips</b> £3.50	<b>Onion Rings</b> £3.00
<b>Skinny Fries</b> £3.00	<b>Garden Salad</b> £3.50
<b>Sweet Potato Chips</b> £3.50	<b>Garlic Bread</b> £3.00
<b>Buttery Mash</b> £3.50	