

## Starters

### **Chefs soup of the Day**

£3.60

### **Homemade Pate of the Day**

Served with a mixed salad, Red Onion Chutney and Melba toast

£5.85

### **Wild Mushroom Fricassee**

Wild mushrooms cooked in white wine with shallots, tarragon, garlic, cream topped with a puff pastry crouton

Served with warm crusty bread and salad garnish

£5.95

### **Scottish Fish Cakes**

Scottish peat smoked haddock and Scottish smoked salmon fish cakes served with a beetroot and horseradish mayo

£6.15

### **Black pudding & Goats Cheese Stack**

Grilled Black pudding & Goats Cheese layered

And served with a mixed salad and a Balsamic reduction

£5.65

### **Smoked Duck Salad**

Sliced smoked duck on a salad of mixed leaves with orange segments and baby pears dressed with a truffle oil vinaigrette

£6.95

### **Smoked Scottish Salmon**

Served with a mixed salad and Lemon Mayonnaise

£6.15

## Mains

### **Dewars Chicken**

Pan-fried chicken breast served on a bed of haggis finished with Aberfeldy Malt and wholegrain mustard sauce, seasonal vegetables and potatoes

£12.95

### **Scottish Lamb Chump**

Roast Scottish lamb Chump served with a red wine and rosemary jus, on a bed of Sweet Potato Mash and seasonal vegetables

£14.95

### **Char Grilled Pork Loin**

Pork loin steak char grilled with a forest mushroom cream sauce topped with crispy fried leeks served with seasonal vegetables and potatoes

£12.45

### **Scottish Sirloin Steak**

Prime Scottish Sirloin steak cooked on the Char Grill

All Steaks served with grilled tomato, mushrooms and onion rings and French Fries

£17.15

Surf & Turf Crayfish tails in garlic butter £4.00

Pepper Sauce £2.20

Diane Sauce £2.65

### **Steak and Ale Pie**

Succulent pieces of Scottish beef cooked with Belhaven Best, served with puff pastry New Potatoes and vegetables

£10.95

### **Scottish East Coast Haddock**

Fillet of East coast Scottish Haddock landed at ports in the North East of Scotland, battered in our own recipe light batter, served with French fries and garden Peas  
£10.95

### **Scottish Scampi**

Breaded whole tail Scottish scampi deep-fried served with mixed salad or garden peas and French fries  
£9.95

### **Fillet of Sea Bass**

Sea Bass fillet topped with crayfish tails sautéed in garlic butter served with seasonal vegetables and potatoes  
£12.95

### **Mediterranean Vegetable and Mozzarella Cheese Wellington (V)**

Light Puff Pastry stuffed with Mediterranean vegetables and mozzarella cheese served with a crisp salad and Potatoes (cooking time 30mins)  
£11.95

### **Broccoli and Blue Cheese Tagliatelle (V)**

Tagliatelle Pasta and broccoli bound in a creamy blue Cheese sauce, Served with Garlic Bread  
£11.95

### Side Orders

Garlic Bread £2.45

French Fries £2.35

Onion Rings £2.35

Mixed Salad £3.95

vegetable plate £2.45

Roll & Butter 55p

## DESSERTS

### **STICKY TOFFEE PUDDING**

Chefs Homemade Sticky Toffee Pudding  
Served with Vanilla Ice Cream  
£5.35

### **CRÈME BRULEE**

Served with Homemade Shortbread  
£5.35

### **HOT CHOCOLATE FUDGE CAKE**

Hot Chocolate Fudge Cake served with Vanilla Ice Cream  
£5.35

### **TRIO OF CART D'OR ICE CREAM**

Indulgent Luxury Chocolate, Strawberry and Vanilla Ice Cream Finished with a fresh  
berry Coulis  
£5.35

### **Cloutie Dumpling**

Granny's secret recipe served with fresh cream  
£5.95

### **CHEESE AND BISCUITS**

Smoked Cheddar, French Brie, Strathdon Blue  
Served with a selection of biscuits  
£6.45