

# LUNCH/PRE THEATRE MENU

2 COURSES FROM £17.95 3 COURSES FROM £22.95

## STARTERS £6

FRESHLY BAKED HOMEMADE BREAD WITH BUTTER £2

FRESHLY PREPARED SOUP OF THE DAY  
WITH FRESHLY BAKED HOMEMADE BREAD

GOATS CHEESE  
WITH GRAPE CHUTNEY, PICKLED VEGETABLES AND CRISP BREAD

CHAR-GRILLED SPICED MEDITERRANEAN  
VEGETABLE AND COUS COUS WRAP  
WITH HUMMUS, TOASTED PINE KERNELS AND SWEET CHILLI SAUCE

FREE RANGE CHICKEN AND BACON CAESAR SALAD  
WITH BABY GEM, BOILED EGG, GARLIC CROUTONS, PARMESAN CHEESE  
AND CREAMY CAESAR DRESSING

CLASSIC PRAWN COCKTAIL  
WITH LEMON, BREAD STICKS AND A TANGY COCKTAIL SAUCE  
(SUPPLEMENT £3)

HAGGIS BON BONS  
WITH POTATO, CHIVE AND SPRING ONION SALAD,  
WHISKY AND ARRAN MUSTARD SAUCE

RICH CHICKEN LIVER AND ARMAGNAC PARFAIT  
WITH ONION MARMALADE AND OATCAKES

## MAINS £11.95

BAKED SMOKED HADDOCK FILLET  
WITH BUTTERED SPINACH AND WELSH RAREBIT GLAZE

FRESH MARKET DISH OF THE DAY

ORIENTAL GLAZED SALMON FILLET  
WITH FRAIGRANT BUTTERED NOODLES AND CURRIED PEA PUREE  
(SUPPLEMENT £3)

LEMON AND HERB SCENTED  
FREE RANGE CHICKEN BREAST  
WITH BARLEY RISOTTO, ROOT VEGETABLES AND ROAST CHICKEN JUS

SPICED PORK TENDERLOIN  
WITH BUTTERNUT SQUASH VELOUTE, CRUSHED NEW POTATOES  
AND SPRING ONIONS

SLOW COOKED SCOTCH BEEF PAVE  
WITH BACON LARDONS, BUTTON ONIONS, MUSHROOMS AND POTATO GNOCCHI

COURGETTE, TOMATO AND GRUYERE CHEESE TART  
WITH GRILLED ASPARAGUS, POACHED EGG AND CHIVE HOLLANDAISE SAUCE

## SIDES

|                       |       |                      |       |
|-----------------------|-------|----------------------|-------|
| HAND CUT CHUNKY CHIPS | £3.95 | BATTERED ONION RINGS | £3.95 |
| SKINNY CHIPS          | £3.95 | SAUTÉED MUSHROOMS    | £3.95 |
| CREAMED POTATOES      | £3.95 | SEASONAL VEGETABLES  | £3.95 |
| NEW POTATOES          | £3.95 | HOUSE SALAD          | £3.95 |

SERVING THE BEST SCOTTISH STEAKS SINCE 2006



PROUD MEMBER OF



THE SCOTCH  
BEEF CLUB



## STEAKS

### PROUD MEMBERS OF THE SCOTCH BEEF CLUB

ALL OF OUR STEAKS ARE CUT FROM SPECIALLY SELECTED AND CERTIFIED SCOTCH BEEF CATTLE AND MATURED FOR 28 DAYS WITH THE EXCEPTION OF THE WAGYU BEEF. IT IS THEN SEASONED AND COOKED ON A SPECIALLY DESIGNED CHAR-GRILL TO SEAR THE OUTSIDE AND KEEP THE INSIDE TENDER AND JUICY....

### SPECIALLY SELECTED SCOTCH BEEF

|  |      |        |
|--|------|--------|
| NEW YORK STYLE STRIP SIRLOIN STEAK           | 8oz  | £21.95 |
|  | 10oz | £26.95 |
|  | 12oz | £31.95 |
| BONELESS RIB EYE STEAK                       | 10oz | £29.95 |
| FILLET STEAK <i>Award Winning</i>            | 8oz  | £32.95 |
| DOUBLE CUT FILLET MIGNON                     | 7oz  | £27.95 |
| CHATEAUBRIAND <i>For two people to share</i> | 18oz | £69.95 |

### BLACK ABERDEEN ANGUS BEEF

|                                    |      |        |
|------------------------------------|------|--------|
| NEW YORK STYLE STRIP SIRLOIN STEAK | 10oz | £32.95 |
|                                    | 12oz | £36.95 |

### BONE IN SPECIALLY SELECTED SCOTCH BEEF

|  |      |        |
|--|------|--------|
| BONE IN RIB EYE STEAK                            | 16oz | £29.95 |
| T BONE STEAK                                     | 22oz | £42.95 |
| PORTERHOUSE STEAK <i>For two people to share</i> | 36oz | £63.95 |

### WAGYU BEEF GRADE 4-5

|                       |      |        |
|-----------------------|------|--------|
| BONELESS RIBEYE STEAK | 10oz | £46.95 |
|-----------------------|------|--------|

MAKE IT A SURF N TURF  
ADD 3 COLOSSAL SHRIMP WITH GARLIC BUTTER FOR £7.50

ADD A SAUCE FOR £1 -  
CHOOSE FROM GARLIC AND HERB BUTTER,  
BÉARNAISE SAUCE, GREEN PEPPERCORN AND BRANDY SAUCE  
OR A BLUE CHEESE DRESSING