

2 Courses, 2 People & A Bottle Of Wine £29

STARTERS

Freshly Baked Homemade Bread (Supplement £2)

Freshly Prepared Soup of the Day with freshly baked homemade bread

Classic Prawn Cocktail with lemon, breadsticks and a tangy cocktail sauce (Supplement £2)

Cous Cous Salad with tofu, beetroot, balsamic onions and asparagus, harissa dressing

Haggis Bon Bons with potato, chive and spring onion salad, whisky and Arran mustard sauce

Rich Chicken Liver and Armagnac Parfait with onion chutney and melba toast

SIDE ORDERS £3.95
Hand Cut Chunky Chips
Skinny Chips
Creamed Potatoes
New Potatoes
Battered Onions Rings
Sautéed Mushrooms
Seasonal Vegetables
House Salad

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

All served with Portobello mushroom and roast tomato. Add your choice of sauce from: béarnaise, peppercorn, blue cheese or garlic butter for 50p

8oz Sirloin (supplement £11.95)

10oz Rib Eye (supplement £19.95)

8oz Fillet (supplement £22.95)

Make it a Surf 'n' Turf Add 3 Colossal Shrimp in Garlic Butter for £7.50

MAINS

Baked Cod Fillet with French style peas and tomato beurre blanc

Fresh Market Dish Of The Day

Free Range Chicken Stuffed with Mozzarella, Tomato and Basil with a spicy bean and Mediterranean vegetable cassoulet

Prime Scotch Steak Burger served in a brioche bun with haggis, spicy onions and mature cheddar cheese with skinny fries

Medley of Summer Vegetables with mushroom ragout and Cajun spiced potato hash