
Sunday Roast Menu

2 courses £14.50 – 3 courses £18

Starters

Soup of the Day

with freshly baked homemade bread

Chicken & Tomato Consommé

Enoki mushroom, bacon and stilton gnocchi

Panko Breaded Mexican Spiced Bean Cake

guacamole, Bombay ketchup

Chopped Salad

bound in pesto mayonnaise topped with crumbled feta and toasted pistachios

Prawn Cocktail

jumbo shrimp, lemon, tangy cocktail sauce, jalapeño and cheddar bloomer

Supplement £3.50

Haggis Spring Rolls

purple slaw and spring onions

Seasonal Melon & Prosciutto

hand-cut fruits, pomegranate and elderflower syrup

Sunday Roasts

Roast Rump Cap of Scotch Beef

horseradish relish and roast jus

Roast Loin of Scotch Pork

sage and onion stuffing, apple sauce and roast jus

Roast Leg of Scotch Lamb

mint sauce, red currant jelly and roast jus

Roast Free-Range Chicken Breast

sage and onion stuffing and roast jus

*All served with yorkshire pudding, roast potatoes,
mashed potatoes and seasonal vegetables*

Mains

Roast Fillet of Scottish Salmon

wilted spinach, lobster jus

Grilled Fillets of Sole

red pesto tagliatelle, yellow pepper and pernod scented coulis

Roast Breast of Free-Range Chicken

*stuffed with ham and mozzarella cheese,
scorched lettuce and tarragon buttered peas*

Parmesan Fried Triple Onion Potato Cake

creamed leeks, poached free-range egg

Char-Grilled Loin of Pork

pickled radishes, sweet curry sauce

All main courses come with -

roast potatoes, mashed potatoes and seasonal vegetables

For allergen information please ask a member of staff