

Sunday Roast Menu

2 courses £14.50 – 3 courses £18

Starters

Soup of the Day

with freshly baked homemade bread

French Onion Soup

Gruyere cheese crouton

Poppadum Crusted Falafel Cakes

chilli jam and rocket salad

Classic Caesar Salad

*baby gem lettuce, garlic croutons, parmesan cheese
and creamy Caesar dressing*

Prawn Cocktail

*with lemon, bread sticks and a tangy cocktail sauce
Supplement £2.50*

Haggis, Neeps & Tatties

Whisky café au lait sauce

Prosciutto Crudo

goats cheese, pine kernels and pickled vegetables

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

Herb Crusted Baked Cod Fillet

pomme paille, sauce remoulade, lemon

Cajun Spiced Scottish Salmon Fillet

beetroot puree, garlic butter, lemon

Teriyaki Style Free Range Chicken Breast

spring onion, sesame, cucumber

Sweet Potato, Chickpea & Vegetable Madras

jasmin rice

Soy & Mustard Seasoned Char-Grilled Pork Cutlet

pineapple and raisin chutney

All main courses come with -

roast potatoes, mashed potatoes and seasonal vegetables

For allergen information please ask a member of staff