



STARTERS

Chefs Soup of The Day
crusty roll

Haggis Fritters
peppercorn sauce

Loaded Chicken Goujons
sliced peppers, onions, salsa, sour cream, mature cheddar

Goats Cheese & Red Onion Chutney Bruschetta V
balsamic glaze

MAINS

Roast Sirloin of Beef
yorkshire pudding, red wine jus, creamed
and roast potatoes, seasonal vegetables

Fillet of Salmon
bearnaise sauce, creamed and roast potatoes,
seasonal vegetables

Bacon & Chicken Pasta
garlic and herb cream, toasted garlic ciabatta

Broccoli & Cauliflower Stroganoff V
basmati rice, toasted ciabatta

DESSERTS

Easter Sundae
half easter egg filled with honeycomb pieces, caramel cream,
chocolate sauce, dairy milk pieces, salted caramel ice cream

Biscoff Meringue
toffee sauce, Chantilly cream, crumbed biscoff

Strawberry & Black Forest Gateaux
berry compote, Chantilly cream

Duo of Cheddar & Brie
biscuits, grapes, chutney

2 COURSE £15.95 · 3 COURSE £19.95

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

V – VEGETARIAN VE – VEGAN