

DINE THROUGHOUT DECEMBER

# FESTIVE FAYRE MENU

Monday-Thursday 12-5pm  
Sunday 12-9pm

2 COURSE £20.95

3 COURSE £25.95

Friday-Saturday 12-5pm

2 COURSE £22.95

3 COURSE £27.95

## STARTERS

**Chef's Homemade Soup of the Day** £5.75  
crusty roll

**Chicken Liver Pate** £7.75  
spiced cranberry chutney, arran oaties

**Haggis Neeps and Tatties** £7.95  
whisky sauce

**Galia Melon** £7.50  
spiced fruit compote, raspberry yoghurt ice

**Breaded Brie Wedges** £7.95  
cranberry sauce

## MAINS

**Traditional Roast Turkey** £15.95  
pigs in blanket, sage and onion stuffing, natural jus,  
roast and creamed potatoes, seasonal vegetables

**Braised Ribeye Steak (£3 supplement on 2/3 course price)** £17.95  
haggis, peppercorn sauce, roast and creamed potatoes, seasonal vegetables

**Breast of Chicken topped with Cranberry and Brie** £15.95  
white wine cream, creamed potatoes, steamed greens

**Fillet of Salmon** £17.95  
prawn and caper butter, sauteed potatoes, seasonal vegetables

**Shredded Vegetable Wellington** £15.50  
smoked cheddar, roast garlic and tomato sauce, sauteed potatoes,  
steamed greens

## DESSERTS

**Sticky Toffee Pudding** £7.50  
vanilla ice cream, butterscotch sauce

**Tablet Cheesecake** £7.50  
whipped cream

**Strawberry Jam Sponge** £7.50  
warm custard

**Chocolate Fudge and Orange Coupe** £7.50  
orange yoghurt ice, whipped cream

**Lemon Meringue Pie** £7.50  
winter berry compote

A LA CARTE MENU

## STARTERS

**Bang Bang Chicken or Cauliflower** £8.50 - £7.50 V  
*crisp batter, sriracha mayo, fresh chillies and coriander*

**Tian of North Atlantic Prawns and Smoked Trout** £9.50  
*marie rose sauce, citrus potato salad*

**Pan Fried Scallops** £13.50  
*crisp pancetta, cauliflower puree, truffle oil*

## MAINS

**Medallions of Prime Fillet** £30.95  
*bordelaise sauce, herb crouton, mushroom duxelles, lyonnaise potatoes,  
sauteed greens*

**Oven Roasted Noisettes of Lamb** £19.95  
*fondant potato, creamed cabbage, minted jus*

**Fish & Chips** £15.95  
*battered haddock, fries, garden peas, lemon, tartar sauce*

## GRILL

**Homemade 6oz Pure Beef Burger** £15.50  
*smoked cheddar, tortilla chips, jalapenos, chilli jam, crisp gem  
lettuce, vine tomato, onion ring, toasted brioche bun, fries*

**Pan Fried Cajun Chicken Burger** £15.50  
*Cajun mayo, pineapple salsa, crisp gem lettuce, vine tomato,  
toasted brioche bun, fries*

**8oz Sirloin Steak** £27.95  
*sauteed greens, wild mushrooms, grilled tomato, fries*

**8oz Fillet Steak** £30.95  
*sauteed greens, wild mushrooms, grilled tomato, fries*

## DESSERTS

**Warm Chocolate Brownie Sundae** £7.50  
*chocolate sauce, vanilla ice cream*

**Trio Ice Cream** £6.95  
*vanilla, raspberry ripple, chocolate, shortbread crumb,  
macerated fruits*

**Cheese Platter** £8.95  
*howgate brie, arran cheddar, blue murder, red onion chutney,  
grapes, biscuit selection*

## ON THE SIDE

Creamed Mash — £3.95

Sautéed Garlic Potatoes — £3.95

Kitchen Salad — £3.50

Spring Greens — £3.95

Fries Plain or Cajun — £3.95

Onion Rings — £3.95

Sauce — £3.25  
*peppercorn, red wine sauce, garlic butter*

Pigs in Blankets (10) — £5.95

Festive Loaded Fries — £8.95  
turkey, cranberry sauce, gravy

*Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.  
Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus V — VEGETARIAN VE — VEGAN.*