



DINE THROUGHOUT DECEMBER

# FESTIVE FAYRE MENU

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

2 COURSE £22.95

3 COURSE £27.95

Friday-Saturday 12-5pm

2 COURSE £24.95

3 COURSE £29.95

## STARTERS

**Chefs Soup Of The Day** £5.75  
*Crusty roll*

**Honey Glazed Ham Hock Terrine** £7.75  
*caramelised onion marmalade, oaties*

**Breaded Brie Wedges** £7.75  
*cranberry sauce*

**Haggis Fritters** £7.95  
*peppercorn cream*

**Duo Of Melon** £7.25  
*fruit sorbet, passionfruit gel*

## MAINS

**Traditional Roast Turkey** £15.95  
*sage and onion stuffing, pigs in blanket, rich jus*

**Braised Ribeye Steak (£3 Supplement On 2/3 Course Price)** £17.95  
*haggis, peppercorn sauce*

**Breast Of Chicken Topped With Brie And Cranberry** £15.95  
*spring onion and garlic cream*

**Fillet Of Salmon** £16.50  
*prawn, lemon and caper butter*

**Spiced Ratatouille And Brie Tart** £14.50  
*aged balsamic*

## DESSERTS

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

**Raspberry And White Chocolate Cheesecake** £7.50  
*forest berry compote*

**Apple And Cinnamon Crumble** £7.50  
*warm custard, vanilla ice cream*

**Chocolate And Orange Tart** £7.50  
*chantilly cream, mandarin gel*

**Cheddar & Brie Platter** £7.50  
*Selection of biscuits, red onion chutney*



# A LA CARTE MENU

## WHILE YOU WAIT

**Marinated Olives** — £3.95  
*with Sunblushed Tomatoes*

**Marinated Olives** — £4.95  
*with Feta Cheese, Red Pesto*

**Chefs Selection of Bread** — £4.95  
*with Extra Virgin Olive Oil, Reduced Balsamic*

## STARTERS

**Traditional Cullen Skink** — £7.25  
*smoked haddock, potato and leek soup, warm bread*

**Prawn & Crayfish Cocktail** — £8.50  
*marie rose sauce, mixed baby leaf salad, toasted ciabatta*

**Mushroom & Leek Crepe** — £7.95 V  
*swiss cheese, creamy garlic sauce*

**Monkfish & King Prawn Skillet** — £13.95  
*garlic, ginger and spring onion butter, fresh chillies, crusty bread*

**Chicken Liver Pate** — £7.75  
*fine leaf salad, red onion marmalade, toasted garlic bread*

**Bang Bang Chicken, King Prawn or Cauliflower** — £8.50 / £8.95 / £7.95 V  
*sriracha mayo, peanut and crispy noodle salad*

## MAINS

**Scottish Lamb Rump** — £18.95  
*black pudding, minted jus, gratin potato, broccoli stems*

**6oz Steak Burger** — £15.50  
*bacon, potato scone, peppercorn sauce, applewood smoked cheese, toasted bun, fries, coleslaw*

**8oz Fillet Steak** — £32.50  
*grilled tomato, mushroom, fries.*  
*ADD red wine jus or peppercorn sauce £3.25*



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. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

## RAD CLASSICS

**Battered Fillet of Haddock** — £15.95  
*fries, mushy peas, tartar sauce*

**Traditional Steak Pie** — £15.95  
*puff pastry, creamed potatoes, mixed vegetables*

**Oven Baked Beef Lasagne** - £15.95  
*garlic bread, fries*

**Pan Seared Breast of Chicken with Haggis** — £15.95  
*pink peppercorn cream, seasonal vegetables, sauté potatoes*

**Three Cheese Macaroni** — £14.95 V  
*herb crumb, fries, garlic bread*

## DESSERTS

**Pineapple Tarte Tatin** - £7.50  
*caramel puff pastry, coconut ice cream*

**Mixed Berry & Shortbread Crumb Pavlova** — £7.50  
*soft whipped cream, raspberry ripple ice cream*

**Loaded Brownie** - £7.50  
*salted caramel sauce, toasted marshmallows, tablet ice cream*

**Trio of Ice Cream** — £7.25  
*vanilla, chocolate, raspberry ripple, tablet, mint*  
*choice of sauces: toffee, chocolate, raspberry*

## ON THE SIDE

Mac N Cheese — £4.95	Market Vegetables — £3.95
Garlic Bread — £3.50	Creamed Mash Potato — £3.95
Crispy Onion Rings — £4.50	Broccoli Stems — £3.95
Seasoned Fries — £3.95	Pigs in Blankets (10) — £5.95
Chilli Fries, Cajun Fries — £3.95	Festive Loaded Fries — £8.95 <i>turkey, cranberry sauce, gravy</i>