



LUNCH MENU

Monday - Thursday

STARTERS:

SEASONAL SOUP

Served with a Focaccia

HOMEMADE CHEF'S PATE

Served with Scottish Oatcakes & Red Onion
Marmalade

HAGGIS TOWER

Haggis & Potato Scone Drizzled with a Creamy
Peppercorn Sauce

GARLIC MUSHROOMS

In a Creamy Garlic White Wine Sauce on Toasted
Focaccia

DESSERT:

CHEFS CHEESECAKE

Served with Ice Cream

RASPBERRY & WHITE CHOCOLATE ROULADE

Served with Fresh Fruit

CHOCOLATE FUDGE CAKE

Indulgent Melted Chocolate Cake served with Fresh
Cream or Ice Cream

STICKY TOFFEE PUDDING

Homemade Sticky Toffee Pudding in a Toffee Sauce
served with Vanilla Ice Cream
or Fresh Cream

2 COURSES: £20 | 3 COURSE: £25



LUNCH MENU

12PM – 5PM

MAINS:

VODKA GAMBERONE PICANTE

Pasta with Tiger Prawns, Garlic, Fresh Chilli in a Vodka & Napoli Sauce.

Served with Garlic Bread

SCAMPI

Served with Homemade Chips, Salad & Tartar Sauce

SEAFOOD CREPE

Cod, Prawns, Salmon & Smoked Haddock in Garlic White Wine Cream Sauce. Wrapped in a Crepe Gratinated with Cheese.

Served with Chips

BUTTERMILK CHICKEN BURGER

Buttermilk Chicken Strips with Lettuce, Tomato, Lemon and Lime Mayo & Fries

SMASH BURGER

Beef Patty Burger, Lettuce, Tomato, Onion Choose - Chipotle/BBQ/Garlic Mayo & Fries

OPEN STEAK CIABATTA

Strips of Beef Served with a Peppercorn Sauce & Fries

POSH FISH & CHIPS

Goujon Beer Battered Fillets of Cod, Homemade Chips, Mushy Peas & Tartar Sauce

CAJUN CHICKEN CREPE

Chicken, Peppers & Onions in a Cajun Cream Sauce. Wrapped in Half a Crepe, Gratinated with Cheese.

Served with Chips