



sample DINNER MENU

STARTERS

SOUP OF THE DAY

warm bread roll - butter

CULLEN SKINK

warm bread roll - butter

CLASSIC PRAWN COCKTAIL

salad leaves - tomatoes - cucumber - marie rose sauce - bread - butter

KOREAN BBQ CHICKEN OR CAULIFLOWER

gochujang sauce - sesame seeds - spring onion

OVEN BAKED BRIE

apricots - honey - toasted soldiers

HAGGIS BON BONS

turnip purée - pepper sauce





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MAINS

HOMEMADE BEEF BURGER

brioche bun - baby gem - tomato - burger sauce - gherkin - onion - fries
add haggis - black pudding - bacon or monteray jack cheese

CHARGRILLED SUPREME OF CHICKEN

mushroom risotto - tenderstem broccoli - basil oil

PIE OF THE DAY

puff pastry - buttery mash - seasonal vegetables - gravy jug

BEER BATTERED HADDOCK

chunky hand cut chips - crushed peas - tartare sauce

CLASSIC MAC & 3 CHEESE SAUCE

mature cheddar - smoked cheddar - parmesan - skinny fries
add ness black pudding or haggis

LINGUINE ARRABBIATA

rocket - parmesan
add king prawns or chargrilled chicken breast





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DESSERTS

CHEESECAKE OF THE DAY

STICKY DATE SPONGE

treacle toffee sauce - vanilla ice cream

CRANACHAN

toasted oats - honey - raspberries - whisky whipped cream

SEASONAL FRUIT TART

sweet shortcrust pastry - fresh fruit - vanilla cream

SELECTION OF ICE CREAM & SORBET





sample specials

STARTERS

MONKFISH SCAMPI

breaded panko - lemon zest - tartare sauce

NESS BLACK PUDDING PAKORA

spiced onions - pakora sauce

GARLIC AND CHILLI KING PRAWNS

rustic bread - butter

MAINS

10oz AGED RIBEYE STEAK

mushrooms - tomato - onion rings - hand cut chips - pepper sauce

CHARGRILLED LAMB CHOPS

mushrooms - tomato - onion rings - hand cut chips

CHICKEN CURRY

korma, madras or vindaloo - basmati rice - naan

ROAST MONKFISH TAIL

baby potatoes - creamed curried leeks - greens

DESSERTS

LEMON POSSET

thyme shortbread

