

CELEBRATION MENU

2 Courses £26.95 | 3 Courses £31.95

STARTERS

Baked Camembert Cheese *(v, gfa)*
Red Onion Chutney | Toasted Focaccia | Olives

Soup of the Day *(v, vea, gfa)*
Warm Bread | Salted Butter

Crispy Tempura *(gfa)*
Warm Indian Summer | Black Sesame Seeds
Soy & Miso Dip
Choose Chicken | Vegetable *(v)*

Fine Chicken Liver Pâté *(gfa)*
Sourdough Croutons | Fig Chutney | Balsamic

Haggis Spring Roll
Clapshot | Whisky Cream Sauce | Toasted Oats

Hot Smoked Salmon *(gfa)*
Lemon & Parsley Crème Fraiche
Sourdough Croutons | Fried Capers

MAIN COURSES

Traditional Steak Pie
Buttered Puff Pastry | Seasonal Greens
Choose Hand Cut Chips | Chive Mash

Fish & Chips *(gfa)*
Battered Haddock | Minted Mushy Peas
Charred Lemon | Tartare Sauce | Pickled Onion

Pan-Seared Duck Breast *(gf)*
Sweet Potato Mash | Tenderstem Broccoli
Blackberry Purée | Orange & Thyme Jus
5.00 Supplement

Cajun Spiced Salmon Fillet
Samphire | Bacon & Mussel Chowder
Micro Salad

Slow Cooked Chilli Beef Tacos
Warm Corn Tortillas | Avocado | Crème Fraiche
Tomato Salsa

Classic Mac & Cheese *(v, gfa)*
Parsley Crumb | Garlic Bread

Steak Frites *(gf)*
6oz Sliced Sirloin Steak | Sea Salted Fries
Peppercorn Sauce

DESSERTS

Sticky Toffee Pudding *(v)*
Vanilla Ice Cream | Toffee Sauce

Mini Brioche Doughnuts *(v)*
Chocolate Drizzle | Vanilla Ice Cream

Toffee Pecan Roulade *(v)*
Tablet Crumb | Toffee Drizzle
Salted Caramel Ice Cream

Apple Crumble Tart *(v, vea)*
Vanilla Ice Cream

Trio of Ice Cream *(v, gfa)*
Chocolate Ash

SIDES

Fries

Sea Salted *(v, gf)* 4.45

Cajun *(v, gf)* 4.95

Parmesan & Truffle *(gf)* 4.95

Salt & Chilli *(ve, gfa)* 4.95

Warm Poppadoms
& Spiced Onions *(ve)* 6.25

Battered Onion Rings *(v)* 5.95

Buttered Asparagus
& Tenderstem *(v)* 5.45

Buttered Mash *(v)* 4.95

Mini Mac & Cheese *(v)* 5.75

Garlic Bread *(v, vea)* 4.95

Garlic Bread with Cheese *(v, vea)* 5.45

PLUMPY
DUCK

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