



DINE OUT FOR £20

Soup of The Day

Ask Server For Details

Crisp Fried Haggis Bon Bons

Arran Mustard and Whisky Dip, Herb Leaf Salad

Goats Cheese and Beetroot Salad

Summer leaves, Goats Cheese, Spring Onion and Beetroot in a Light Coriander Vinaigrette

Chicken Liver Pate with Fig and Apple Chutney

Toasted Brioche and Balsamic Syrup

Red Leaf House Salad

Mixed Seasonal Leaves, Cherry Tomatoes, Baby Vegetables and Olives in a Herb Oil

Pan Seared Sea Scallops

Avocado Salsa, Micro Leaves and Pancetta with Chilli and Basil Oils (£3 Supplement)

Oak Smoked Salmon, Crab and Ginger Salad

Lemon and Caper Vinaigrette (£3 Supplement)

Poached Shetland Sole Fillet

Asparagus and Thyme Risotto, Sauce Choron

Soy and Honey Roasted Loin of Pork

Black Pudding Mash, Sauteed Spring Greens and Apple Sauce

Sage and Baby Onion Roasted Chicken Supreme

Mash, Baby Carrots and Broad Beans in a Wild Mushroom Broth

Spring Vegetable Risotto

Sweet Peppers, Courgettes, Garden Peas, Cherry Tomatoes, Basil and Chives with Rocket Leaves and Parmesan

Market Fresh "Catch Of The Day"

Ask Server For Details (£3 Supplement)

Seared Fillets of Sea Bass

Crushed New Potatoes, Asparagus and Warm Sauce Vierge (£5 Supplement)

Char Grilled Prime Dumfrieshire 7oz Sirloin Steak

Thick Cut Chips, Onion Rings, Field Mushrooms and Béarnaise (£5 Supplement)

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Dairy Ice Cream

Passion Fruit Crème Brulee

Pineapple Salsa, Coconut Shortbread

Iced Crannachan Parfait

Honey, Forest berries and Whisky Anglaise

White Chocolate and Raspberry Cheesecake

Vanilla Cream and Raspberry Coullis

Scottish and Continental Cheeses

Grapes, Celery and Oatcakes (£3 Supplement)

Selection of Dairy Ice Creams

UPGRADE TO A LARGE GLASS OF
WINE FOR ONLY £2.00