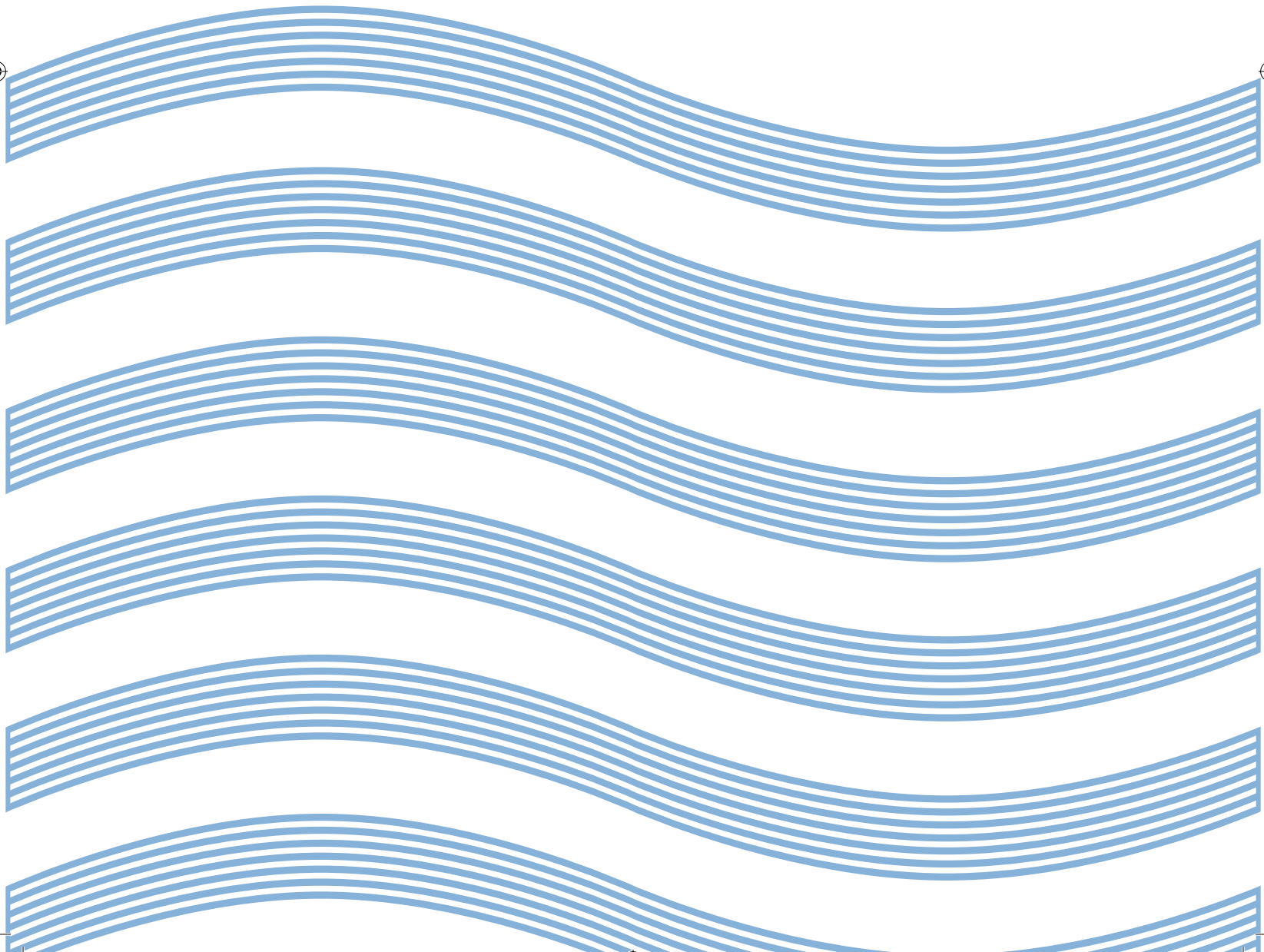




SUNDAY ROAST MENU

2 Courses from £14.95
12pm–9pm every Sunday
add an additional course £4.75



STARTERS

CRUMBLLED BLACK PUDDING

Poached egg, crisp Parma ham, potato scone

GRILLED GOATS CHEESE

Sunblushed tomato, red onion, rocket, balsamic dressing

CHEF'S SEASONAL SOUP

GATEAU OF HAGGIS

Champit tatties, neeps, whisky and mustard sauce

DEEP FRIED CALAMARI

Lemon and basil mayonnaise, seasonal salad

SALMON & PRAWN CORNETS

Marie rose sauce, fine leaf salad, lemon
(3.00 Supplement)

ROAST DISHES

PRIME SIRLOIN OF BEEF

Duo of potatoes, roast roots, Yorkie and pan juices, bread sauce and horseradish
(3.95 Supplement)

LAMB

Duo of potatoes, roast roots, minted red wine gravy
(3.95 Supplement)

LOIN OF PORK

Duo of potatoes, honey-glazed root vegetables, apple sauce, whisky & mustard sauce

TRADITIONAL CHICKEN

Duo of potatoes, roast roots, barley and sausage meat stuffing, Yorkshire pudding, gravy

MAINS

SEARED SALMON FILLET

Caramelised lemon, parsley potato, garlic green, lemon, beurre blanc

THREE CHEESE MACARONI

Barwey's cheddar glaze, garlic and herb bread
(Add bacon 1.25 | Add chicken 2.25)

CLASSIC FISH GOUJONS & CHIPS

Battered haddock fillet, mushy peas, tartare sauce

PEA & MINT TORTELLINI

Braised greens, little gem

PENNE CARBONARA

Smoked pancetta, garlic cream, Parmesan, parsley

DESSERTS

MINI MESS

Crushed meringue, mixed berries, raspberry coulis

GLAZED LEMON TART

Red berry coulis, sweetened cream

BAKED TOFFEE APPLE CRUMBLE TART

Vanilla ice cream, cinnamon custard

WARM CHOCOLATE & MALLOW BROWNIE

Chocolate sauce, vanilla ice cream

LUXURY STRAWBERRY & VANILLA ICE CREAM

Your choice of butterscotch, chocolate or berry sauce