

## *Sample Menu*

### *Starters*

Prawns Marie-Rose served with a Warm Brown Malted Roll  
Deep Fried Breaded Brie Wedge served with Hot Cranberry Sauce (V)  
Homemade Chicken Liver Pate with Brandy & Herbs and Toast Triangles  
Loaded Potato Skins served on a bed of Salad with a choice of fillings

### *Traditional Favourites*

Traditional Homemade Scottish Beef Steak Pie  
Char Grilled Scottish Sirloin Steak with Hand Cut Chips  
Fresh Fillet of Breaded Haddock  
Breaded Wholetail Scampi

### *Homemade Fayre Dishes*

Escalopes of Salmon topped with a White Wine & Watercress Cream Sauce  
served with New Potatoes and a selection of Fresh Vegetables  
Supreme of Chicken filled with Haggis and wrapped in Bacon on a bed of Turnip  
& Potato Mash topped with Pepper Sauce served with a selection  
of Fresh Vegetables  
8oz Handmade Steak Burger in a Brioche Bun topped with Cheddar Cheese  
served with Onion Rings and Fries  
Vegetarian Haggis baked in Filo Pastry on a Turnip & Potato Mash drizzled in a  
Creamy Pepper Sauce served with a selection of Fresh Vegetables (V)

### *Homemade Sweets*

Warm Sticky Toffee Pudding  
Raspberry and White Chocolate Meringue Roulade  
Orange Chocolate & White Chocolate Roulade  
Warm Chocolate Fudge Cake  
Lemon Tart

*We also cater for the Younger Pallet -Please ask for our Kiddies  
Menu!!*

**FOOD ALLERGIES & INTOLERANCES** – Before you order please speak to a  
member of our staff about your requirements