

Table d'hote

Chef's lentil soup

Traditional prawn cocktail with marie rose sauce

Seasonal melon with yoghurt sorbet and fresh berries

Breaded Goats cheese with red onion & pear jam

===

Roast chicken breast with haggis and Drambuie cream

Sirloin steak with baby roast potatoes and peppercorn sauce (£4 supplement)

Grilled fillet of seabass with asparagus, crushed potatoes & a prawn & chive butter sauce

Spaghetti with a spicy tomato sauce, chick peas, baby spinach & aubergine

===

Trio of ice creams

Raspberry Cranachan

Sticky toffee pudding with hot butterscotch

Brie with house chutney and oatcakes

===

Coffee

22.95