

## SUNDAY ROAST MENU

1 COURSE £13.95 | 2 COURSES £17.95 | 3 COURSES £21.95

*Includes glass of wine, 1/2 pint of beer or a soft drink*

### SOUP OF THE DAY

*fresh bread*

### NORTH ATLANTIC PRAWN COCKTAIL

*chopped baby gem, lemon, tangy cocktail sauce*

### CLASSIC CAESAR SALAD

*baby gem, Parmesan, garlic croutons, creamy Caesar dressing*

### CHAR-GRILLED MEDITERRANEAN VEGETABLE BRUSCHETTA

*hummus, rocket, balsamic dressing*

### CAMEMBERT AND CRANBERRY TART

*Cumberland dressing, arugula and frizzly salad*

### RICH CHICKEN LIVER PARFAIT

*spiced fruit chutney, Arran oatcakes*

### ROAST RUMP OF SCOTCH BEEF

*roast potatoes, vegetables, Yorkshire pudding*

### VEGETABLE AND CHICK PEA MADRAS

*steamed rice, naan bread*

### ROAST BREAST OF FREE-RANGE CHICKEN

*wild mushroom risotto cake, creamed leeks*

### HERB CRUSTED BAKED FILLET OF HADDOCK

*dauphinoise potatoes, lemon butter sauce*

### PIE, MASH & GRAVY

*slow cooked lamb and haggis pie, creamed potatoes and rich lamb gravy*

### 100% PRIME STEAK BEEF BURGER

*brioche bun, jalapeño relish, Monterey jack cheese, skinny fries*

### CHAR-GRILLED 8oz SCOTCH BEEF SIRLOIN STEAK £10 SUPPLEMENT

*hand cut chunky chips, portobello mushroom, tomato and your choice of sauce: red wine jus / bearnaise / peppercorn*

## SIDES £3.00

HAND CUT CHIPS | FRENCH FRIES | CREAMED POTATOES | DAUPHINOISE POTATOES  
HOUSE SALAD | SEASONAL VEGETABLES | BREAD & BUTTER

Customers with food allergies or intolerances please speak to a member of staff for further information

Please note this is a sample menu and is subject to seasonal change without prior notice. Due to food being cooked to order, there may be a short wait during busy periods

Terms & conditions apply