

Starters



open mushrooms (v) £4.95

Field mushrooms topped with creamy stilton and oven baked until golden, resting on a bed of mixed leaves and garnished with cranberry compote.

king prawns £5.95

Sautéed king prawns in shallots, garlic, fresh ginger, green chilli, lime and coriander finished with white wine and cream reduction served with julienne tomato's and salad garnish.

homemade duck terrine £4.75

Chefs special recipe of duck combined with fresh herbs and served with a bread stack base and cumberland sauce.

stuffed tomato (v) £4.50

Large tomato filled with Greek feta and fresh basil combined together and gently warmed through, served with our own balsamic glaze and extra virgin olive oil.

warm smoked chicken salad £4.75

Strips of smoked chicken, lentils and red cabbage pan fried together with fresh tarragon and garnished with our own balsamic reduction.

avocado margherita (v) £3.75

Half avocado filled with red onion, garlic, concasse tomatoes, fresh basil and mozzarella and gently gratinated. Served on mixed leaves.

homemade fishcake £4.75

A combination of mixed fresh and smoked fish with shallots , potatoes and a hint of fresh dill gently pan fried and served with a sweet chilli sauce.

homemade soup of the day (v) £2.95

Freshly made by our chef, served with fresh bread rolls.

smoked salmon £4.95

Finest Scottish salmon served with red onions and mixed leaves and drizzled with olive oil and black pepper.

pâté £3.75

Served on a toasted bread stack base with cumberland sauce

***The finest ingredients are used in all our dishes for maximum taste and effect.
We hope you enjoy.***

*Some of our foods may contain nuts



Grills



We take our steaks as seriously as you do. That's why they're carefully sourced from selected Scottish Highland farms then are matured on the bone for 21 days. You'll soon know why, the flavour and texture say it all. Chargrilled to your liking and served with grilled tomato and sautéed button mushrooms.

t-bone steak 16oz*	£15.50
fillet steak 8oz*	£14.50
sirloin steak 12oz*	£13.95

* All steaks approximate weight before cooking

Our sauces

diane

au poive

green peppercorn

spicy tomato

Fish dishes

A selection of fresh fish specialities and catches of the day are available from our fish board. A real treat!

All our dishes are served with vegetables and potatoes of the day

*Some of our foods may contain nuts



Mains



- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| duck breast | £11.25 |
| Pan fried breast of Duck served pink, fanned on a base of roasted fennel served with a honey and thyme reduction jus. | |
| chicken supreme | £9.25 |
| Stuffed with sun blanched tomatoes, basil and fresh buffalo mozzarella wrapped in Prosciutto Crudo and oven baked, served on a roasted fennel base with a spicy tomato sauce. | |
| pork medallions | £11.25 |
| Two pan fried medallions, layered with apple compote served stacked on a Chargrilled crouton with a mild coarse grain mustard sauce. | |
| lamb noisettes | £12.95 |
| Served with spring onion and rosemary pomme purée and our classic redcurrant and mint reduction. | |
| venison fillet medallion | £15.95 |
| Pan fried fillet of venison served with grilled asparagus spears and a wild mushroom, Madeira and Cassis jus. | |
| classic beef wellington | £14.95 |
| Seared fillet of Aberdeen Angus beef topped with a duxelle of mushrooms, then wrapped in puff pastry and baked until golden, accompanied by a port and cranberry sauce. | |
| fillet and stilton medallions | £14.95 |
| Halved fillet steak, layered with stilton, mounted on a chargrilled crouton served with a port jus. | |
| homemade fishcakes | £9.25 |
| A combination of mixed fresh and smoked fish with shallots potatoes and a hint of fresh dill, gently pan fried and served with a sweet chilli sauce. | |

All our dishes are served with vegetables and potatoes of the day.

*Some of our foods may contain nuts



Pasta and vegetarian



all at £7.95

harvest crumble (v)

Diced fresh vegetables pan fried in butter then wine and cream reduced to a rich sauce then topped with bread crumbs and fresh parmesan finished in the oven until golden, served with a side salad.

stuffed pepper risotto (v)

A rich blend of flavours containing garlic, thyme, shallots and red peppers topped with smoked cheddar and gratinated served with a side salad.

seafood tagliatelli

A selection of fresh fish and seafood combined with pasta in a Provençal Sauce served with ciabatta bread.

penne arrabbiata (v)

Sautéed onions, garlic, chillies and fresh herbs deglazed with white wine and tomatoes and reduced to create a truly satisfying pasta dish served with garlic bread.

pesto tagliatelli (v)

Sautéed onions, Garlic, Basil and Pine nuts and cream another great pasta dish that will have your taste buds tingling served with garlic bread.

vegetable biryani (v)

Authentic Indian dish combining pure basmati rice, onions, peppers, mushroom stock, celery and green chillies with tumeric, cumin and topped with fresh coriander and served with onion salad, chota naan and mango chutney.

spaghetti carbonara

Sautéed onions, garlic, bacon and cheese bound in a white sauce with fresh parsley served with garlic bread.

*Some of our foods may contain nuts



Desserts

all at £2.95

(unless otherwise stated)



cheesecake of the day

A rich vanilla cheesecake, set on a biscuit crumb, topped with fruit of the day.

chocolate pyramid

A light flavoured mousse pyramid, with a special rich chocolate centre, sprinkled with white chocolate.

red fruit and passion fruit croquant

Red fruit and passion fruit mousse, separated by a chocolate disc, finished with grated coconut and red fruit topping.

deep dish apple crumble

Served hot or cold, with either cream or custard.

black forest gateaux

Layered with chocolate sponge, cherries and cream.

vanilla and toffee pecan honey pot

A delicious finish to your meal, vanilla ice cream topped with toffee and pecan sauce

chefs special of the day

cheese and biscuits

£3.95

A fine selection of cheeses served with a variety of biscuits

We Recommend Muscat and Flora Dessert Wine to compliment your selection of Desserts at only £2.60 per 50ml

*Some of our foods may contain nuts

