



To Start

French Onion Soup (V)

Coconut Tiger Prawn | Thai Spiced Gel | Asian Salad

Tomato Galette | Goats Cheese | Tapenade | Toasted Seeds (V)

Stornoway Black Pudding | Poached Hens Egg | Pancetta | Red Wine Jus

Main Course

Ricotta Filled Gnocchi | Roasted Squash | Soft Herbs | Rapeseed Oil (V)

Sea Bass Fillet | Samphire | Smokey Bacon | Baby Potato | Seaweed Vinaigrette (G)

Pan Fried Chicken Breast | Sweet Potato Puree | Peas | Broad Beans | Black Garlic Jus

Char Grilled Sirloin | Triple Cooked Chips | Fiery Peppercorn Sauce

35 day aged Roast Borders Sirloin | Traditional Vegetables | Yorkies | Gravy

Dessert

Ice Cream Sundae

Coffee Creme Brûlée | Cookie

Lemon Meringue Tartlet | Raspberry Coulis

Scottish Cheese Board | Seasonal Chutney | Biscuits

Sides £3

Dauphinoise Potatoes

Seasonal Vegetables

Mini Caesar Salad

Portobello Mushrooms

French Style Onion Rings

Caramelised Onions

Creamed Potatoes

Creamed Spinach

Corn on the Cob

Triple Cooked Chips

Tomato | Red Onion | Basil Salad

£15.95 for 2 Courses

£19.95 for 3 Courses

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

(V) Suitable for Vegetarians | (N) Contains Nuts | (G) Gluten Free | Service Charge Not Included