

MARKET



MENU

To Start

Soup of the Day (v)

Haggis Bon Bons

Whisky & grain mustard mayo, dressed leaves

Creamy Garlic Mushrooms (v)

Smoked Arran cheddar & crisp ciabatta

Caesar Salad

Croutons & Parmesan

Smoked Salmon Wrapped Tiger Prawns (£4 supplement)

Brandy marie rose & crisp salad

Main Courses

Braised Beef Feather Blade

Chive mash, Chantenay carrots, mushroom & red wine jus

Pan Roasted Chicken Supreme

Creamy mash, wild mushrooms, tarragon & tomato jus

Lebanese Lentil & Spinach Bridie (v)

Chickpea & olive stew

Bo'Vine Beef Burger

Smoked Arran cheddar, caramelised onion jam,

Bo'Vine burger sauce & triple cooked chips

Seared Sea Bass Fillet

Crushed new potatoes, spinach & hollandaise sauce

Char-grilled Campbell's Gold Sirloin (£5 supplement)

Triple cooked chips, vine cherry tomatoes & peppercorn sauce

Dessert

Triple Chocolate Brownie

Chocolate sauce, berry coulis & vanilla ice cream

Banoffee Pie

Ice Cream Sundae

Ask your server for today's sundae

Cheese Board (£4 supplement)

Blue Murder, Mull Cheddar, Howgate Brie, chutney & oatcakes

Sides All Sides 3.5

Caramelised Onions | Creamed Potatoes | Triple Cooked Chips | Mac & Cheese | Seasonal Vegetables

Chantenay Carrots | Creamed Spinach | Blue Cheese & Watercress Salad | Portobello Mushrooms

French Style Onion Rings | Tomato, Red Onion & Basil Salad

£15.95 for 2 Courses or £19.95 for 3 Courses

Available from 5:00pm to 7:00pm Sunday - Thursday & 5:00pm to 6:30pm Friday and Saturday

(v) Vegetarian

A 10% Service charge will be added to all parties of 10 or more.

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