

MARKET



MENU

To Start

Soup of the Day (V)

Haggis Bon Bons

Whisky & grain mustard mayo & rocket salad

Ham Hock Terrine

Crunchy apple slaw

Herb Whipped Goats' Cheese (V)

Pickled golden beetroot & confit cherry tomatoes

Lemongrass Marinated Tiger Prawns (£4 supplement)

Fennel, chilli & lime salad

Main Courses

Bo'Vine Beef Burger

Smoked Arran cheddar, caramelised onion jam, Bo'Vine burger sauce & triple cooked chips

Braised Feather Blade of Beef

Provençal vegetables & basil mash

Pan Roasted Chicken Supreme

Creamy mash, wild mushrooms, tarragon & tomato jus

Crispy Chickpea & Sweet Potato Cakes (V)

Roast butternut squash & smoked paprika rouille

Seared Sea Bass

Parmentier potatoes, wilted spinach & chive hollandaise sauce

Char-grilled Campbell's Gold Sirloin Steak (£7 supplement)

Triple cooked chips & peppercorn sauce

Dessert

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream

Raspberry & White Chocolate Cheesecake

Raspberry coulis

Rhubarb & Custard Crème Brûlée

Shortbread

Ice Cream Sundae

Ask your server for today's sundae

Cheese Board (£4.5 supplement)

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

Sides All Sides 3.5

Caramelised Onions | Caesar Salad | Creamed Spinach | Portobello Mushrooms

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

Triple Cooked Chips | French Fries | Sweet Potato Fries | Mac & Cheese

Chantenay Carrots | Blue Cheese & Watercress 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.