Starters

HOMEMADE SOUP OF THE DAY

CRISPY PETIT PAN, SALTED BUTTER

MONDAY - FRIDAY 12PM - 5PM 2 COURSE £14.95 3 COURSE £19.95

Special Menu

HANDMADE MOZZARELLA DIPPERS

SPICED TOMATO DIP

BANG BANG CAULIFLOWER

SIRACHA MAYO, RED CHILLIS, ZINGY CORIANDER

DUO OF HAGGIS AND BLACK PUDDING FRITTERS

CRACKED PEPPERCORN DIPPING SAUCE

CRISPY TEMPURA

CHOOSE FROM
CHICKEN | VEGETABLE
SWEET CHILLI DIP-BALSAMIC SALAD

DA STEAK PIE

TENDER BEEF STEW, SEASONAL VEGETABLES, WHIPPED POTATOES

TAGLIATELLE POLLO PICANTE

SPICED CHICKEN, PEPPERS, RED OINION, FRESH CHILLI AND GARLIC CREAM VEGETARIAN OPTION AVAILABLE

SEARED CAJUN CHICKEN BREAST

DA CURRY SAUCE, BASMATI RICE, SAUTEED FAJITA VEG

HADDOCK FILLET

CHOOSE FROM
BATTERED | BREADED
MUSHY PEAS, HOMEMADE TARTARE SAUCE,

HOI SIN NOODLES

CHOOSE FROM
TENDER STRIPS CHICKEN | VEGETABLE
ASIAN SESAME GLAZE, STEAMED GREENS AND SPRING ONION

L)esserts

WARM CHOCOLATE FUDGE CAKE

WITH FRESH FRUIT & VANILLA ICE CREAM

WARM STICKY TOFFEE PUDDING

WITH WARM CARAMEL SAUCE & BANANA ICE CREAM

TOFFEE APPLE CRUMBLE

WITH TABLET ICE CREAM & A FRESH FRUIT GARNISH

TRIO OF ICE CREAM

SERVED FRUIT COMPOTE

