

# Dinner

2 COURSES £15

3 COURSES £18

*SERVED MONDAY TO FRIDAY*

## Starters

Soup of the Day & Crusty Bread

Chicken Liver Pate, Red onion Marmalade & Crostini's

Tower of Haggis, Neeps & Tatties, & Whiskey Peppercorn Sauce

Goats Cheese & Beetroot salad, Red onion & Balsamic reduction

## Mains

Steak Pie, New Potatoes & Seasonal Veg

Haddock Goujons, Tartar Sauce, Garden Peas & Homemade chips

Pan Seared Chicken Breast, Black Pudding Bon Bon Mash, Seasonal Veg & Peppercorn Sauce

Roasted Cherry Tomato & Muscadine Risotto with a Rocket & Mozzarella Salad

## Desserts

Sticky Toffee Pudding

White Chocolate, Raspberry & Drambuie Cheesecake with Cream

Trio Of Ice Cream

Apple Crumble Tart & Cinnamon Ice Cream



### ALLERGIES

Before ordering, please speak to our staff about any allergies or intolerances you may have to: Celery | Gluten | Eggs | Crustaceans | Fish | Molluscs | Mustard Nuts | Sulphur Dioxide | Lactose | Sesame Seeds | Soya

ASK OUR STAFF ALLERGIES & GLUTEN FREE OPTIONS