## Starters

Chef's Soup of the Day $£ 5.50$
crusty bread roll (ask server)

Posh Mushrooms on Toast $£ 7.25$ VE
wild mushrooms infused with garlic and basil, toasted ciabatta bread

Duo of Melon $£ 6.95 \mathrm{~V}$ VE
berry compote, strawberry and lime syrup, refreshing raspberry sorbet

## Mains

Slow Cooked Gigot of Lamb $£ 15.95$
new potatos, roast root vegetables, mint and redcurrant jus

Sticky Korean Beef $£ 16.95$
egg noodles, asian vegetables, prawn crackers

Slow Cooked Diced Beef $£ 14.50$
seasonal vegetables, chipped potatoes

Battered Fillet of Haddock $£ 14.95$
chipped potatoes, garden peas, tartare sauce

## From the Grill

Chargrilled Sirloin Steak $£ 26.95$
8 oz steak, grilled mushrooms, tomato, fries
Chargrilled Fillet Steak $£ 29.95$
8oz steak, grilled mushrooms, tomato, fries

Chargrilled Butterfly Breast of Chicken $£ 14.95$
grilled mushrooms, tomato, fries

Haggis and Black Pudding Tower $£ 7.50$
red wine jus, crispy leeks

Crispy Tempura
Chicken $£ 8.25$ Vegetable $£ 7.50$ v
sweet chilli dip, wasabi mayonnaise

Main Course Crispy Tempura With Fries Chicken $£ 14.95$ Vegetable $£ 13.50$ V VE

Breast of Chicken With Haggis $£ 15.50$ seasonal vegetables, potatoes, red wine jus

Moving Mountain Burger $£ 13.50$
salsa, cheddar, fries
Thai Red Coconut Curry $£ 13.50$
chilli and lime basmati rice, spiced onion fritter

Stuffed Bell Pepper $£ 13.50$
savoury Mediterranean rice, tomato and basil coulis

## Desserts

Vegan Sticky Toffee Pudding $£ 6.95$
toffee sauce, dairy free ice cream

Trio of Vanilla Ice Cream $£ 6.95$
raspberry sauce

Chocolate Fudge Cake $£ 6.95$
chocolate sauce, dairy free ice cream
(v - VEGETARIAN vE - VEGAN

