

menu

main course £14.50 2 courses £16.95 3 courses £19.95

starters

(v) fresh market soup of the day, home baked breads

carved galia melon, vanilla scented syrup + refreshing fruit sorbet

beetroot gravalax with caper dressing + asparagus salad

mains

breast of chicken, creamed cabbage, olive oil mash + drambuie sauce

pork fillet wrapped in bacon served with bok choy, new potatoes + apple sauce

seabream fillet with spring onion risotto, wilted greens + chive fish cream

(v) penne pasta with pesto cream, mediterranean vegetables + feta salad

desserts

(v) warm sticky toffee pudding, served with butterscotch sauce + vanilla ice cream

(v) delicate panna cotta, poached peaches + vanilla syrup

(v) a selection of fine scottish cheeses served with celery, grapes,
homemade date chutney + oatcakes

filter coffee/tea + homemade fudge £1.60

sides (extra)

(v) handcut chips	2.75	(v) mashed potatoes	3.00
(v) mixed leaf salad	2.75	(v) wilted greens	3.00