

lunch menu

starter

classic prawn cocktail with crisp iceberg leaves + tangy marie-rose sauce	6.75
carved galia melon, vanilla scented syrup + refreshing fruit sorbet	5.50
(v)market soup of the day, fresh baked bread	4.00

main

beer battered haddock fillet, mushy peas, handcut chips, tartare sauce	9.95
pork+ leek sausages, creamed mash, red onion + merlot wine gravy	10.95
(v)pasta of the day, homemade garlic bread	7.95

dessert

(v)warm sticky toffee pudding, butterscotch sauce, vanilla bean ice-cream	6.50
(v)dark chocolate brownie, chocolate sauce, chocolate ice cream	6.50
selection of fine local Scottish cheeses, celery, grapes+ oatcakes, foyer's homemade chutney	6.95

sides (extra)

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

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