

AUGUST'S SEASONAL SELECTIONS

STARTERS

SOUP OF THE DAY served with crusty bread (VE, GF)

BATTERED HAGGIS SLICE on pea shoots, served with a peppercorn sauce

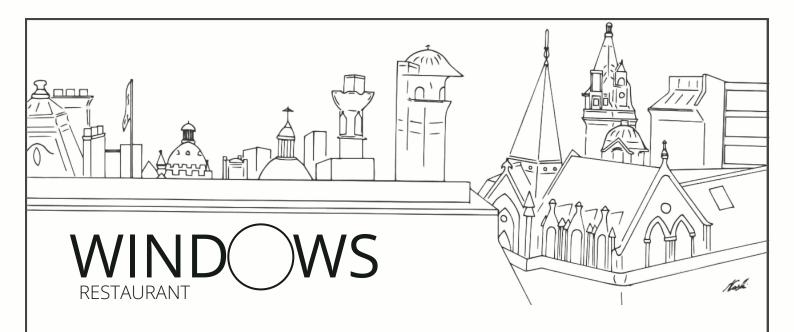
ROASTED GOATS CHEESE served with a tomato chutney & drizzled with basil oil (V)

MAIN EVENT

CHICKEN CAESAR SALAD served with chargrilled chicken & homemade croutons

BATTERED SCOTTISH HADDOCK served with chips

RIGATONI ROMANO pasta with a homemade tomato & garlic sauce (V)



DESSERTS

PROFITEROLES filled with cream, smothered in a hot chocolate sauce

LEMON & HONEY CHEESECAKE with fresh berries & fruit coulis (GF)

RED VELVET CAKE served with strawberries & raspberry coulis (VE)

FANCY A COCKTAIL?

COSMOPOLITAN £9.60 Vodka, Cointreau & Cranberry Juice

PINK GIN SPRITZ £9.60 Pink Gin, Prosecco & Lemonade

ESPRESSO MARTINI £9.60 Absolut Vodka, Coffee Liqueur, Espresso

2 COURSES £23.00 PER PERSON

3 COURSES £26.00 PER PERSON

A variety of our dishes can be created without gluten. Please alert our team of your food allergies and intolerances, and we will take the responsible steps to prepare your meal safely. (V) Vegetarian dish | (VEA) Vegan dish available

An optional and discretionary 10% service charge will be added to your bill. Thank you.