

SEASONAL SELECTIONS

STARTERS

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

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

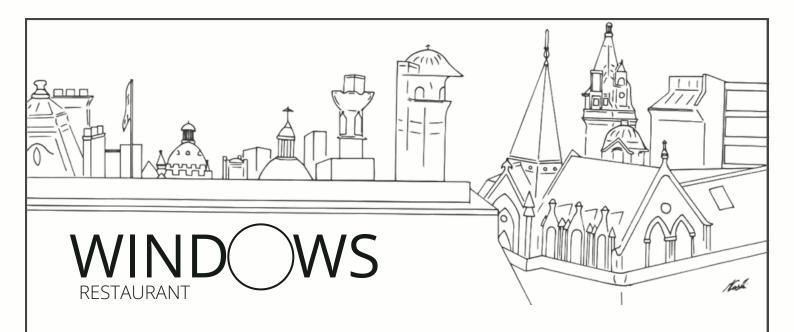
ROASTED GOAT'S CHEESE MOUSSE served on a bloomer & finished with peppadew peppers (V)

MAIN EVENT

GARLIC & HERB CHICKEN with West Calder haggis, new potatoes & a peppercorn sauce

BATTERED SCOTTISH HADDOCK served with chips

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



DESSERTS

STICKY TOFFEE PUDDING served with butterscotch sauce & traditional Arran ice cream (V, VEA)

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.