

# SEASONAL SELECTIONS

### **STARTERS**

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

CHICKEN LIVER PATE served with oatcakes & an onion chutney

HAGGIS, NEEPS & TATTIES served with Jus & pea shoots

## **MAIN EVENT**

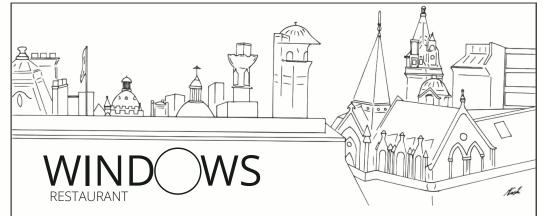
STEAK PIE beef shin, carrots & a pie lid served with mashed potato & Jus

VEGETABLE WELLINGTON served with new potatoes, carrots & a vegetable Jus (VE)

FISH & CHIPS served with seasoned fries, peas & a tartare sauce (GF)

CLASSIC BEEF BURGER

100% Scotch burger served with lettuce, tomato, red
onion & seasoned fries



#### **DESSERTS**

STICKY TOFFEE PUDDING served with butterscotch sauce & traditional Arran ice cream

LEMON CHEESECAKE with fresh berries & raspberry coulis (GF)

VEGAN CHOCOLATE TART served with berries & a mango 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

WOO WOO **£9.60** Absolut vodka, peach schnapps, cranberry juice

FRENCH MARTINI **£9.60**Absolut vodka, crème de cassis, pineapple juice

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 | (GFA) Gluten Free dish available

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