

LUNCH MARKET MENU

2 courses 13.50 • 3 courses 16.50

Available Monday to Saturday 12pm - 4pm

TO START

Let us tempt you with a sumptuous starter to get your tastebuds going

SOUP OF THE DAY (G)

Artisan bread, salted butter

CHICKEN LIVER PARFAIT (G)

Toasted brioche, pear and orange chutney

HAGGIS BON BONS

Whisky HP sauce

GRILLED GOAT'S CHEESE V

Potatoes, sun blushed tomato, olives, green beans

HAM HOUGH TERRINE

Pineapple salsa, celeriac remoulade

SOLE GOUJONS

Tartare sauce, lemon

STEAK & ALE PIE

Artisan bread, salted butter

FISH & CHIPS

Battered haddock, chunky chips, mushy peas
pickled onion, tartare sauce

VEGETABLE FAJITAS (G) V

Chicken 2.00 supplement
Tortilla wraps, cheddar cheese, salsa, crème
fraiche

MACARONI CHEESE (G) V

Parmesan herb crust
Why not try your Macaroni Cheese with:
Broccoli and basil pesto 2.50
Bacon and black pudding 3.00
Goat's cheese and spinach 2.50

MAINS

Classic dishes that you all know and love.

COQ AU VIN (G)

Braised chicken leg, pomme dauphinoise,
wilted baby spinach

THAI GREEN CHICKEN CURRY

Coconut rice, vegetables

PENNE SALSICCIA (G)

Italian sausage, wild mushrooms, chilli-flakes,
slow cooked tomato sauce

RISOTTO PRIMAVERA (G) V

Green vegetables, basil pesto

PESTO CHICKEN SALAD (G)

Parma ham, parmesan, croutons, pesto mayonnaise

BURGERS

Our burgers are freshly made with local beef and served in a flour bun with French fries, coleslaw, salad and gherkin

BISTRO BURGER 220g (G)

Red onion relish

PIRI PIRI CHICKEN BURGER (G)

Red onion relish

HALLOUMI BURGER

Sticky chilli halloumi, flat cap mushroom, jalapeño jam

STEAKS

All our Scotch beef cuts are dry aged for 28 days and are reared on the lush green grass of the Highlands.

They are served with chunky chips, onion rings, grilled tomato and flat cap mushroom with your choice of sauce.

RIBEYE 250g

Wonderfully rich and very tender

10.00 sup.

SIRLOIN 250g

Tender and well marbled

12.00 sup.

FILLET 227g

The most lean and tender of all

15.00 sup.

SAUCES

Choose one sauce from our selection

Black peppercorn

Blue cheese

Herb butter

Diane

DESSERTS

We hope you've left room for one of our decadent desserts

RASPBERRY ETON MESS (G)

Crushed meringue, biscotti

STICKY TOFFEE PUDDING

Toffee sauce, honeycomb ice cream

CLASSIC STRAWBERRIES & CREAM (G)

Whipped or pouring cream

LEMON TART

Scottish raspberry sorbet

RICE PUDDING (G)

Glazed peaches, pistachios, crème chantilly

CLASSIC CLUB SANDWICH

Chicken, grilled bacon, tomato, lettuce, mayonnaise and French fries

9.95

SALMON & PRAWN CLUB

Smoked salmon, prawn Marie Rose, avocado, mango and French fries

9.95

CHICKEN TEMPURA

Salt and chilli fries, house salad, tomato and chilli dip

9.95

MINUTE STEAK CIABATTA

Mustard mayonnaise, onion relish, rocket and French fries

9.95

LUNCH CLUB

Lighter bites available from 12pm - 4pm