

## Dinner

### starters

smoked salmon served with spring onion potato salad & dill dressing (gf, df) 9.50

panko breaded haggis balls with whisky sauce 9.00

hummus with warm flatbread (v, vva) 8.50

traditional prawn cocktail with north Atlantic prawns with brown bread 9.00

buffalo mozzarella, beef tomatoes, aged balsamic glaze & basil oil (gf) 9.50

mixed italian olives (gf, v, vv, df) 4.50

soup of the day (gf, v) 6.00

### mains

seafood trio - fishcake, smoked salmon, prawns in marie rose sauce with mixed salad leaves 19.00

roasted chicken breast, whisky & pink peppercorn sauce, creamy mash & steamed vegetables 20.00

8oz rump steak, fries & mixed salad with buttermilk dressing 25.00

ballotine of pork tenderloin, pancetta, apple & cranberry served with creamy mash, steamed vegetables & a marsala wine sauce 20.00

slow cooked beef casserole, vegetables & creamy mash (gfa) 19.00

thai red curry with steamed rice - chicken 17.50 or vegetable (gf, df) 16.50

scampi, skinny fries & garden peas 17.00

**burgers** - served in a brioche bun with skinny fries & salad

beef 16.50    panko crispy cajun chicken 16.50    bean & roasted pepper 16.50

bbq pulled pork with smoked bacon & cheese 16.50

cheese 1.75    bacon 1.75    bacon & cheese 3.25    jalapeños 0.50

### sides

thick cut chips 4.25    mixed salad 4.25    fries 4.25

spicy wedges 4.25    vegetables 4.25

(gf=gluten free, v=vegetarian, vv=vegan, df=dairy free, gfa=gluten free available, dfa=dairy free available, vva=vegan available)Please make staff aware of any allergies.