

TO FOLLOW

SEAFOOD PANCAKE

WHITE WINE & DILL SAUCE

£12.50

SUPREME OF CHICKEN STUFFED WITH HAGGIS

DRAMBUIE SAUCE

£12.50

POACHED FILLET OF ORKNEY SALMON

CHABLIS CREAM & KING PRAWNS

£12.50

PAN SEARED GRESSINGHAM DUCK

BUTTERNUT SQUASH

PLUM GLAZE

£14.50

LOIN OF BORDER LAMB

LYONNAISE POTATOES

REDCURRANT GLAZE

£14.50

DUO OF PHEASANT & PIGEON BREAST

STORNAWAY BLACK PUDDING

ARRAN MUSTARD CREAM

£12.95

OLD FAVOURITES

HOMEMADE STEAKPIE

BRAISED BEEF IN A RICH GRAVY WITH PUFF PASTRY LID

£9.95

LASAGNE

GARLIC BREAD & SEASONAL SALAD

£9.50

SLOW ROASTED RIB OF BEEF

YORKSHIRE PUDDING

TRADITIONAL GRAVY

£12.50

BEER BATTERED COD FILLET

TARTARE SAUCE, SEASONAL SALAD

£9.95

BREADED WHITBY SCAMPI

TARTARE SAUCE, SEASONAL SALAD

£10.50

TO FOLLOW

FROM THE CHAR GRILL

CHAR GRILLED PRIME SCOTCH SIRLOIN STEAK 8^{oz}
HOMEMADE ONION RINGS, TOMATO AND MUSHROOMS
£17.95

CHAR GRILLED PRIME SCOTCH FILLET STEAK 8^{oz}
HOMEMADE ONION RINGS, TOMATO AND MUSHROOMS
£21.95

STEAK SAUCES

WHISKY, DRAMBUIE CREAM OR PEPPERCORN
£2.50

MIXED GRILL

*RUMP STEAK, SAUSAGE, BACON, LAMB CHOP,
STORNAWAY BLACK PUDDING,
HOMEMADE ONION RINGS, FRIED EGG, MUSHROOMS & TOMATO*
£12.95

VEGETARIAN

HOMEMADE MACARONI CHEESE WITH GARLIC BREAD
£9.50

ROASTED VEGETABLE PANCAKE
TOMATO & TARRAGON SAUCE
GLAZED WITH SMOKED CHEDDAR
£10.50

GOATS CHEESE & RED ONION MARMALADE FILO TART
SPICED COUS-COUS WITH A SWEET CHILLI DRESSING
£10.95

ALL SERVED WITH FRESH VEGETABLES,
POTATOES OR CHIPS