

## To follow

### CORNFED CHICKEN SUPREME

*tarragon & tomato mousse*

*Wild mushroom ragout*

**£11.95**

### Herb crusted halibut & king prawns

*CHABLIS CREAM*

**£12.50**

### PAN SEARED GRESSINGHAM DUCK

*BUTTERNUT SQUASH*

*PLUM GLAZE*

**£11.95**

### TRIO OF LAMB CUTLETS

*CHAR GRILLED MEDITERRANEAN VEGETABLES*

*REDCURRANT JUS*

**£11.95**

### Duo of pheasant & pigeon

*Stornaway black pudding*

*Arran mustard cream*

**£11.50**

## Old favourites

### Homemade steakpie

*Braised beef in a rich gravy with puff pastry lid*

**£8.95**

### Lasagne

*Garlic bread & seasonal salad*

**£8.50**

### Slow roasted rib of beef

*Yorkshire pudding*

*Traditional gravy*

**£9.75**

### Seafood pancake

*Salmon, mussels, king prawns, smoked haddock, queen scallops*

*White wine veloute*

**£10.75**

### Beer battered cod fillet

*Tartare sauce, seasonal salad*

**£9.25**

### Breaded Whitby scampi

*Tartare sauce, seasonal salad*

**£9.25**

# To Follow

## From the Char Grill

Char Grilled Prime Scotch Sirloin Steak 8<sup>oz</sup>  
*Homemade Onion Rings, Tomato and Mushrooms*  
£15.50

Char Grilled Prime Scotch Fillet Steak 8<sup>oz</sup>  
*Homemade Onion Rings, Tomato and Mushrooms*  
£19.00

### Steak Sauces

Whisky, Drambuie Cream or Peppercorn  
£2.00

### Mixed Grill

*Rump Steak, Sausage, Bacon, Lamb Chop,  
Stornaway Black Pudding,  
Homemade Onion Rings, Fried Egg, Mushrooms & Tomato*  
£12.50

## Vegetarian

Homemade macaroni cheese with garlic bread  
£8.25

Roasted Vegetable Pancake  
Tomato & Tarragon Sauce  
Glazed with Smoked Cheddar  
£9.50

Goats cheese & red onion marmalade filo tart  
Spiced cous-cous with a sweet chili dressing  
£9.95

All Served With Fresh Vegetables,  
Potatoes Or Chips