

Set Menu-Lunch

Starters

Soup served with a warm baked roll (GF/DF) on request

*Smooth Chicken Liver Parfait, Caramelised Onion Chutney,
Toasted Brioche or Gluten Free Oatcakes (GF)*

Portobello Mushroom with Poached Egg and Hollandaise Sauce

Confit Duck with Poached Pear, Walnut & Apple Salad

Tempura King Prawn with a Citrus and Orange Mayo.

Hot Smoked Salmon, Beetroot, Cranberry & Apricot Salad, Horseradish Cream (G/F)

Trio of Pudding (Black, White and Haggis) with a warm Tomato Chutney (GF)

Beetroot & Red Pepper Falafel set on a Orange and Beetroot Chutney (vegan)

Main Courses

Pork Belly with Black Pudding, Roasted Potatoes, Cider Cream Sauce+ £ 6

*Sirloin Steak Garni, Battered Onion Rings, Grilled Mushroom & Tomato, Chunky Chips
Choose a Sauce- Peppercorn Cream, Garlic Butter or Whisky Mushroom (GF)+£ 6*

*Lamb Cutlets with Fondant Potato,
Medley of Edamame, Asparagus & Broccoli, Edged with a Rich Roast Jus +£ 6*

*Vegetable Wellington, Parmentier Potatoes,
Carrots & Parsnip, Vegan Roast Gravy (vegan)*

Chicken Milanese, Creamed Mash, Green Beans and Garlic Butter

*Fillet of Fresh West Coast Haddock with House Salad,
Coleslaw, Garden Peas and Chunky Chips*

*Redcliffe Home Made Beef Steak Burger with Cheddar, Caramelised Onion,
Tomato Relish and Chunky Chips*

*Fillet of Salmon on Crushed Leek & Baby Potato Cake,
Lemon Dill Cream Sauce (GF)*

*Chicken or Vegetable Penang Thai Curry served with Basmati Rice
Add King Prawn (+ £ 3) (DF/GF)*

Macaroni Cheese served with Garlic Bread

Desserts

Sticky Toffee pudding, Butterscotch Sauce & Vanilla ice cream

Apple and Cinnamon Crumble with Custard

Belgian Chocolate and Clementine Torte (GF/DF)

Local Cheese Board Selection with Accompaniments

Add a Taylors Vintage Port for £4.00

Profiteroles with Chantilly Cream and Chocolate Sauce

Sunday-Thursday 1pm-5pm

£ 21.50 Two courses

£ 25 Three courses