

Set Menu-Lunch

Starters

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

Trio Tower of Scottish Puddings (Black, White and Haggis) with a Whisky Cream

*Smooth Chicken & Mushroom Pate with Sweet Chilli Jam and,
Toasted Brioche or Gluten Free Oatcakes (GF)*

Smoked Scottish Haddock and Garden Pea Risotto topped with a Parmesan Crisp (GF)

Classic Scotch Egg with a Mild Dijon Mustard Cream

*Hot Smoked Salmon and Beetroot,
Cranberry and Apricot Salad with a Horseradish Cream (GF)*

Tempura Chicken Fillets with a Sweet Chilli Mayonnaise

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

Vegetable Lasagne served Poached Pear and Pommegranate Salad, Garlic Bread

*Chicken Stuffed with Mozarella and Sundried Tomatoes ,
Parmentier Potatoes, Broccoli Florets and Provencale Sauce*

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

Classic Spaghetti Carbonara with Garlic Bread

Vegetable Stroganoff with Basmati Rice (Add Beef £6.00).

*Hot Oak Smoked Scottish Salmon Kedgeree, Boiled Eggs
Curry Oil, Pea Shoots and Yellow Rice , Naan Bread*

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

*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*

Desserts

- *Sticky Toffee pudding, Butterscotch Sauce & Vanilla Ice Cream*

Apple and Cinnamon Crumble with Custard Candied Apple Garnish

Belgian Chocolate and Clementine Torte (GF/DF), Orange Sorbet

Lemon and Raspberry Tart with Raspberry Sorbet

Luxury Ice Cream Selection

TWO COURSES MEAL £ 24.95

THREE COUSES £28.95