

Starters

Soup served with a Warm Baked Roll (GF/DF on request) £ 6.95 (V.GF)

*Smooth Chicken & Mushroom Pate with Red Onion Chutney and,
Toasted Brioche or Gluten Free Oatcakes (GF) £8.95*

Wild Mushroom and Leek Risotto with Parmesan Crisp (GF) £8.95

Classic Scotch Egg with a Mild Dijon Mustard Cream £8.95

*Hot Smoked Salmon and Beetroot,
Cranberry and Apricot Salad with a Horseradish Cream (GF) £10.95*

Tempura Chicken Fillets with a Sweet Chilli Mayonnaise £9.95

Trio of Scottish Puddings (Black, White and Haggis) with Tomato Chutney £8.95

Beetroot & Red Pepper Falafel set on an Orange and Beetroot Chutney £7.95 (vegan)

Main Course

Pork Belly with Black Pudding, Roasted Potatoes, Cider Cream Sauce £23.95

*Vegetable Wellington, Parmentier Potatoes,
Carrots & Parsnip, Roast Gravy £18.95 (vegan)*

Vegetable Lasagne served Poached Pear and Water Melon Salad, Garlic Bread £17.95

Mozzarella Stuffed Chicken Breast with Pepperonata Sauce and Mashed Potato (GF) £18.95

*Sirloin Steak Garni, Battered Onion Rings, Grilled Mushroom & Tomato, Chunky Chips,
Choose a Sauce- Peppercorn Cream or Garlic Butter or Whisky and Mushroom (GF) £28.95*

*Fillet of Fresh West Coast Haddock with House Salad,
Coleslaw, Garden Peas and Chunky Chips £18.95*

*Redcliffe Home Made Beef Steak Burger with Cheddar, Caramelised Onion,
Tomato Relish and Chunky Chips £17.95*

*Spaghetti Carbonara with Pancetta and Cremini Mushrooms £18.95 (Vegetarian option
Available)*

Sirloin of Scottish Beef Stroganoff with Basmati Rice £21.95 (Vegetarian option Available)

*Baked Fillet of Salmon with Spring Onion Potato Cake, Lemon and Dill Cream Sauce (GF)
£18.95*

*Roast Loin of Venison Fillet Carved on a Grain Mustard Mash,
Pearl Onion, Root Vegetable and Red Wine Stew £29.50.*

*Traditional Sunday Roast Sirloin of Beef with Yorkshire and Trimmings
(SUNDAYS ONLY) £ 19.95*

Desserts all £8.95

- *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

-Local Cheese Board Selection-

Boursin, Arran Mustard Cheddar,

*Local Brie, Oak Smoked Cheddar Blue Murder. Seved with Carmelised Onion Chutney,
Honey and Walnuts. £12.95 (GF)*

Add a Taylors Vintage Port for £5.00