

Set Menu-Lunch

Starters

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

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

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

Wild Mushroom and Leek Risotto, topped with a Parmesan Crisp

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 Water Melon Salad, Garlic
Bread*

*Mozzarella Stuffed Chicken Breast with Peperonata Sauce and Mashed Potato
(GF)*

*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*

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

Sirloin of Scottish Beef and Vegetable Stroganoff with Basmati Rice (Add £6.00).

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

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