

Sunday A la Carte



To Start £5.50

In house Cured Salmon, Beetroot, Picked Honey
Dressed Leaves & Homemade sliced bread & butter

Chicken Liver Parfait, Melba Toast & Cumberland Sauce

Soup of the day, Warm Home Baked Bread, Salted Butter

Risotto of Peas, Garden Herbs & Parmesan

Handmade Crispy Fish Cake, Tartare Sauce,
Lemon & Dressed Salad Leaves

Mains £13.50

Roast Topside of Scottish Beef, Homemade Yorkshire Pudding,
Red Wine Sauce, Vegetables & Potatoes

Fisherman's Catch, Medley of Seafood, Piped Creamy Mash Potato
Herb Cream Sauce, Vegetables & Potatoes

Roast Shoulder of Lamb, Homemade Yorkshire Pudding,
Red Wine Sauce, Vegetables & Potatoes

Butter Roasted Chicken,
Pea & Fresh Herb Risotto, Seasonal Vegetables

Puddings £5.50

Vanilla Rice Pudding, Poached Fruits, Cinder Toffee

Raspberry Crème Brûlée, Ginger Parkin

Bramley Apple Crumble,
Traditional English Vanilla Custard & Winter Berries

Sticky Toffee Pudding, Treacle Butterscotch sauce, Vanilla ice cream

Rich Dark Chocolate Tart, Crème Fraîche & Fresh Berries

3 Scoops of Ice cream, Cinder Toffee and Winter Berries
(Strawberry, Chocolate, Vanilla)

Highland Cheese Board
Scottish Cheeses, Chutney, Grapes
(£2.50 supplement)

Beers, Wines & Spirits Available in the bar

Teas / Coffees and Petit Fours are available
(included in three course option)

Two courses £17.50

Three courses £22.00

Your patience during busy periods is welcomed, all food is prepared fresh on site and is subject to running out. Should you have any dietary requirements please make a member of the team aware and we will endeavour to exceed your expectations