

Dinner Menu

STARTERS

MINISTRONE SOUP

WARM SMOKED SALMON & CHIVE QUICHE

with Sour Cream

CHICKEN LIVER PATE

Served with Onion Marmalade & Highland Oatcakes

FINE GREEN BEAN WALNUT & FETA CHEESE SALAD

Served with Tomato Tapenade

SMOKED SCOTTISH SALMON & SMOKED SALMON MAYONNAISE

with Rocket Salad and Lemon Oil

£5.50 SUPPLEMENT

DRESSED DEVON CRAB

with lemon scented leaves

£7.50 SUPPLEMENT

MAINS

FILLET OF SCOTTISH SALMON

with Cream Cheese & Brioche Crust

Served with Dauphinoise Potato & Fresh Asparagus

with Chilli Dressing

ROAST LEG OF LAMB

Studded with Rosemary & Garlic

Served with Creamed Potato & Kale

BAKED BREAST OF CHICKEN

Filled with Spinach & Parma Ham

Served with Boulangère Potato & Tender stem Broccoli Provençale

ASPARAGUS & PEA RAVIOLI

with Smoked Paprika Sauce

Served with Spinach & Parmesan Shavings

MAINS CONTINUED

GRILLED CAMPBELLS GOLD SIRLOIN STEAK

with Chunky Chips & Onion Rings & Tomato & Mushroom
Served with Rocket

£8 SUPPLEMENT

ROAST RACK OF SCOTTISH LAMB

in a Rosemary Crust
Cooked Pink

Served with a Natural Jus
with Fresh Asparagus, Anna Potatoes & Roasted Garlic

£12 SUPPLEMENT

JUMBO PETERHEAD HADDOCK & CHIPS

In beer batter with chunky chips and tartar sauce

£2.50 SUPPLEMENT

DESSERTS

APRICOT & LEMON TART

with Raspberry Coulis

APPLE CRUMBLE PIE

Served with Custard

CREAM O'GALLOWAY STRAWBERRY ICE-CREAM

CHEESEBOARD -£5.50 SUPPLEMENT

Served with Savoury Biscuits & Oatcakes
with Grapes and Apple & Ale Chutney

GLUTEN FREE & DAIRY FREE DESSERTS AVAILABLE UPON REQUEST

One Course £25.00

Two Courses £32.00

Three Courses £37.00