

Lunch & Early Evening

Mon-Fri(12-3,5-6.45) Sat-Sun(12-6.45)

Starters

Soup of the Day with a Freshly Baked Roll (V)

Toasted Bruschetta with Poached Eggs and Garlic Butter (V)

Leek and Blue Cheese Risotto (V,GF)

Chicken Liver Parfait, Toasted Brioche and Redcliffe Chutney

Tempura Battered Chicken and Sweet Chilli Mayonnaise

Traditional Prawn Cocktail with Marie Rose Sauce

Mains

Pan Seared Rump Steak with Roast New Potatoes and Red Onion
finished with Garlic Butter (GF)

Chicken Supreme, Chantenay Carrots, Savoy Cabbage,
Colcannon Potato Cake and Madeira Jus (GF)

Aberdeen Angus Burger Topped with Cheddar, Caramelised
Onions and Relish With Chunky Chips and Coleslaw

Oven Baked Fillet of Parma Ham wrapped Salmon ,
Colcannon Potato Cake, Crispy Kale and Avocado Salsa (GF)

Battered Haddock with Chunky Chips, Minted Peas,
House Salad and hand made Tartar Sauce

Halloumi Tart with Roast Seasonal Vegetables, Pine nut
and Rocket Salad and Sweet Potato Ponte Neuf (V)

Cherry Tomato, Courgette and Red Onion
Penne Pasta with Garlic & Herb Dressing (V)

Beef Bourguignon with Horseradish Mash and Banana Shallots

Desserts

Dark Chocolate Brownie with White chocolate Sauce
And Vanilla Ice Cream

Lemon Tart with Creme Anglaise and Raspberry Sobert

Sticky Toffee Pudding with Butterscotch Sauce

Duo of Scottish Cheeses with Redcliffe Chutney

One Course £10.95 Two Course £14.95 Three Course £18.95