

Lands of Loyal

Starters

Cock- a- Leekie Soup

With a Crusty Roll & Butter £6.95

Creamy Tomato & Basil Soup

With a Crusty Roll & Butter £6.95

Crispy Goats Cheese with Parma Ham & Caramelized Fig

Garnished with Petit Salad £8.50

Hot Game Pate en Croute

With a Rich Port & Red Berry Sauce £8.95

Sweet Melon & Mango Cocktail

With Glayva & Passion Fruit Syllabub £7.95

Smoked Salmon & Prawn Roulade

With Brown Bread & Butter £8.50

Fine Oak Smoked Salmon

With Lemon, Caper Berries Brown Bread & Butter £8.50

Smoked Haddock & Braised Leek Filo Parcel

With a Delicate Lemon & Chive Sauce £8.95

Soup de Moule

Hearty Mussel Soup, With Cream, Fresh Tomato & Basil,
Topped with a Puff Pastry Lid £8.95

Main Courses

Roasted Red Peppers Stuffed with sautéed Mushroom & Baby Spinach

With Crispy Camembert & dressed Salad £17.50

Filo Parcel with Cauliflower, Asparagus, Leeks & Cashew Nuts

With an Aromatic Tomato & Basil Sauce & Dressed Salad £18.50

Duo of Salmon & Sole with White Wine & Lemon Butter

With Roasted Fennel Seeds and Wilted Spinach

Served with Seasonal Vegetables & Parsley Mash £21.00

Deep Fried Whole Tail Scampi

With Chipped Potatoes & Dressed Side Salad £16.95

Breast of Chicken Marinated in Yoghurt & Indian Spices

With a Peach & Almond Sauce and Fluffy Basmati Rice £19.95

Breast of Chicken Stuffed with Award Winning Haggis

With a Whisky Sauce, Seasonal Vegetables & Potatoes £19.95

Pan Fried Gressingham Duck Breast with a Puy Lentil Jus

Seasonal Vegetables & Potatoes £23.00

Braised Steak with a Rich Red Wine and Shallot Sauce

Seasonal Vegetables & Potatoes £20.50

Haunch of Venison Casserole

With Braised Red Cabbage and Creamed Potatoes £22.00

Slow Cooked Angus Lamb Shank

Served with Leek Mash & Seasonal Vegetables £21.25

Carved Fillet of Pork served with a Creamy Pepper Sauce

Potatoes and Vegetables £21.50

Aberdeen Angus Sirloin Steak

With Grilled Tomato, Onions rings & Buttered Mushrooms

Dressed Salad & Chips £29.50

Thickly Sliced Aberdeen Angus Beef Fillet

With a creamy Brandy & Mushroom Sauce

Seasonal Vegetables & Potatoes £32.50

Desserts

Warm Chocolate Fudge Cake

Served with Vanilla Ice Cream £8.50

Homemade Sticky Toffee Pudding

Served with a Warm Butterscotch Sauce & Whipped Cream £8.50

Tipsy Peach & Almond Trifle

With Chantilly Cream £8.50

Delicate & Light Lemon Cheesecake

With Vanilla Cream £8.50

Blueberry & Sloe Gin Pavlova

With Chantilly Cream £8.50

Crème Brulee with Raspberry Compote

With Vanilla Cream £8.50

Rich Dark Chocolate Torte

Served with Chantilly Cream £8.50

Cheeseboard with Homemade Chutney

Grapes, Celery & Oatcakes £8.95

A Selection of Ice Creams £7.95

Tea, Coffee & Mints

£3.85

Liqueur Coffees are also available