

SUNDAY LUNCH MENU

SERVED ALL DAY, EVERY SUNDAY

2 COURSE £26.95 | 3 COURSE £29.95

STARTERS

CHEF'S SOUP OF THE DAY

CHEF'S PEA & HAM HOGH SOUP, SERVED WITH FRESH ITALIAN BREAD

HAGGIS, NEEPS & TATTIES

HAGGIS, NEEPS & MASHED TATTIES WITH A DRAMBUIE CREAM SAUCE

FUNGHI DRAGONCELLO

SAUTÉED MUSHROOMS BOUND IN A TARRAGON & CREAM SAUCE, SERVED WITH TOASTED GARLIC BREAD

MAINS

ROAST BEEF £21.95

SLOW ROASTED STRIP LOIN OF BLACK ANGUS BEEF WITH HOME-MADE YORKSHIRE PUDDING, SEASONAL VEG, ROAST POTATOES, CHIPOLATAS & A RICH RED WINE JUS

ROAST CHICKEN £20.95

ROAST BREAST OF CHICKEN WITH HOME-MADE YORKSHIRE PUDDING, SEASONAL VEG, ROAST POTATOES, CHIPOLATAS & A DRAMBUIE CREAM SAUCE

ADDITIONAL SIDES £5.00

CAULIFLOWER CHEESE | ONION RINGS | TENDERSTEM BROCCOLI | TRUFFLE & PARMESAN MASH | SEA SALT & ROSEMARY TRIPLE COOKED CHIPS

SWEET

CRANACHAN

LAYERS OF SWEET CREAM & BERRY COMPOTE TOPPED WITH HONEY-SOAKED OATS

HOME-MADE STICKY TOFFEE PUDDING

WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

BAILEY'S TIRAMISU

CHEF'S, BAILEYS TWISIT ON THE TRADITIONAL COFFEE FLAVOURED DESSERT

ROMANOFF

VANILLA ICE CREAM, ITALIAN MERINGUE, STRAWBERRIES & WHIPPED CREAM