

**Homemade Soup of the Day**

Served with a warm crusty roll and butter

£4.85

**Pan-fried Scallops**

On a bed of Spinach with Lemon and Basil Butter topped with a Parmesan Crisp

£8.95

**Smoked Salmon and Seafood Tian**

with Marie Rose Dressing served on mixed leaves with a Balsamic Glaze

£7.15

**Chicken Liver Parfait**

Served with Homemade Spiced Winter Chutney and Toasted Brioche

£6.50

**Mixed Wild Mushrooms**

Sautéed with Garlic and White Wine and served with Focaccia

£6.75

**Brie and Asparagus Cheesecake**

With Red Onion Marmalade

£6.75

**Roast Turkey**

with Chipolata Sausages, Chefs own Stuffing and Cranberry Sauce

£13.75

**Sirloin Steak**

Sirloin Steak served with Mushrooms, Tomato and Chips

£21.75

**Fillet Steak**

Fillet Steak served with Mushrooms, Tomato and Chips

£26.25

**Pan-fried Loin of Venison**

with Puy Lentils and Bordelaise Sauce with chefs Potatoes and Vegetables

£21.50

**Homemade Beefburger**

With Red Onion, Tomato, Lettuce, Crispy Bacon topped with  
Smoked Cheddar Served with Coleslaw and Chips

£10.95

**Poached Scottish Salmon**

served with an Orange and basil Buerre Blanc

£13.50

**Deep Fried Haddock**

Fresh Fillet of Haddock in Beer Batter served with Chips and a Tomato & Red Onion Salad

£13.95

**Roast Winter Vegetable Crumble**

With a Chestnut and Chervil Cream Sauce

£12.25

**Traditional Christmas Pudding**

Served with Brandy sauce

£5.95

**Sticky Toffee Pudding**

With Butterscotch Sauce and Vanilla ice Cream

£6.75

**Chocolate Marquise**

Served with Pear Sorbet

£6.95

**Mixed Berry Crème Brûlée**

With a Spicy fruit Compôte

£6.95

**Lemon Meringue Pie**

With fruit coulis

£5.95

**Selection of Scottish Cheese**

Served with Oatcakes and Grapes

£7.50