Sunday Menu

CLASSIC CULLEN SKINK GFO

Freshly baked bread

CHICKEN LIVER PARFAIT GFO

Apple chutney, oatcakes

HAGGIS, NEEPS & TATTIES

Arran mustard and whisky sauce

GOATS CHEESE & RED ONION TART VEG

Tomato and potato salad

SUNDAY ROAST

All roasts are served with a Yorkshire pudding, roast potatoes, seasonal vegetables and roast gravy.

ROASTED STRIPLOIN OF SCOTTISH BEEF

ROASTED BREAST OF CHICKEN

GUEST ROAST

SEAFOOD PIE

Chive mash potato, honey roasted vegetables

AUBERGINE PARMIGIANA VEG

Garlic bread, parmesan salad

SMOKED SALMON LINGUINE

Basil pesto, watercress

STICKY TOFFEE PUDDING

Butterscotch sauce, milk ice cream

GELATO GF/DFO

Selection of Ice cream or sorbet

GUEST CHEESE

Oatcakes, grapes, celery, apple jelly

WARM CHOCOLATE BROWNIE

Honeycomb, orange syrup, vanilla ice

VANILLA PANNA COTTA

Macerated berries

TWO COURSES

THREE COURSES

£24 per person £30 per person

(GF - Gluten free / GFO - Gluten free option / DF - Dairy free / DFO - Dairy free option / V - Vegan / VEG - Vegetarian)

Please just make us aware of these requirements and/or allergies when ordering. Guests on a dinner inclusive package have an allowance of £30 per person.