DAIRY FREE MENU

STARTERS

Chef's Soup of the Day 6.25
crusty bread roll (ask server)

Haggis & Black Pudding Tower *8.75*
red wine jus, crispy leeks

Prawn & Crayfish Cocktail 9.75
marie rose sauce, lemon wedge, smoked paprika, ciabatta wafers

Bang Bang Chicken 8.95 or **Cauliflower** 8.75 V
dressed leaves, sesame seeds
AS A MAIN COURSE WITH RICE
CHICKEN 17.95 OR **CAULIFLOWER** V 17.25

Seasonal Melon 8.50 VE
berry compote, strawberry and lime syrup, raspberry sorbet

Loaded Potato Skins 8.50 VE
salsa, cheddar

Avocado Toast 8.50 VE
pico de gallo

MAINS

Braised Ribeye Steak 19.50
red wine jus, roast potatoes, root vegetables

Pan Seared Breast of Duck 19.50
rich port and redcurrant sauce, potatoes, green vegetables

Slow Cooked Diced Beef 16.95
seasonal vegetables, potatoes

Battered Fillet of Haddock 18.50
fries, garden peas, tartare sauce

Teriyaki Fillet of Salmon 17.95
timbale of rice, green vegetables, sesame seeds

Slow Roasted Pork Belly 18.50
crispy crackling, potatoes, tenderstem broccoli, apple compote, rich red wine jus

Breast of Chicken with Haggis 17.50
seasonal vegetables, potatoes, red wine jus

Butternut Squash Risotto 16.50 VE
garlic and herb sautéed greens

Mediterranean Vegetable Enchiladas 16.95 VE
sunblushed tomato and rocket salad

Chickpea En-Croute 16.95 VE
ratatouille, basmati rice

Sweet Chilli Mixed Vegetables Stirfry 16.95 VE
basmati rice, sesame seeds

8oz Chargrilled Fillet Steak 35.50
fries, green vegetables, grilled tomato

ADD SAUCE £3.95
red wine jus, chimichurri sauce

DESSERTS

Sticky Toffee Pudding 8.25
toffee sauce, vanilla ice cream

Chocolate and Orange Torte 8.25
mango coulis, mango sorbet

Caramel Cheesecake 8.25
vanilla ice cream, fruit garnish

Trio of Coconut Ice Cream 7.75
raspberry sauce

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
Please ask a member of our team for our full plant based, dairy free & non gluten containing ingredients menus