



DECEMBER EARLY EVENING WINE & DINE

SUNDAY-THURSDAY 5PM – 8PM

2 COURSES AND GLASS OF WINE 12.95
2 COURSES & BOTTLE OF WINE PER COUPLE 29.95

Choice of wine

White Fuente Verde Macabeo Blanc, Spain
Red Fuente Verde Garnacha Tinto, Spain
Rose Fuente Verde Garnacha Tinto, Spain

SOUP OF THE DAY (v)

served with homemade bread

ASSIETE OF HAGGIS

Spring roll, fritter & croquette with a turnip puree and whiskey jus

SUNDRIED TOMATO & APPLEWOOD TARTE

with mixed leaves & a balsamic glaze

PRAWN & AVOCADO

Topped with Marie Rose sauce

PAN FRIED SCALLOPS

with a pea puree, bacon dust & balsamic jelly

(Add Supplement 3.5)

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## CHARGRILLED BACON STEAK

with wholegrain mustard mash, grilled mushroom & tomato

## METROPOLITAN ROAST TURKEY

with sage & pork stuffing, chipolatas & a rich homemade turkey gravy

## BREADED FILLET OF HADDOCK

with frites & homemade tartare sauce

## ROASTED MEDITERRANEAN VEGETABLE & MOZARELLA TART

with a red onion, tomato & chard salad

## 6oz SCOTTISH SIRLOIN STEAK

with grilled flat cap mushroom, plum vine tomato, rocket & parmesan

salad & hand cut rooster chips

(Add Supplement 6.5)

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SIDES: £2.95	New seasonal baby potatoes	Chunky hand cut chips
	Seasonal vegetables	Cauliflower in mature cheese sauce
	Red onion & plum tomato salad	Onion ring stack

Why not finish off your meal with a choice of desserts at £4.95

Please ask your server for our dessert menu