

# Restaurant



## Sunday Lunch Menu

12:00 – 2:00 pm

Tomato, Roasted Pepper and Basil Soup

Grilled Goats Cheese Salad with Baby Beetroot, Herb Croutons and Balsamic Dressing

Pâté Maison served with Cumberland Sauce and Toasted Brioche

Salmon Fishcake Infused with Lemon and Coriander served with Home-made Tartare Sauce



Traditional Roast Scotch Beef served with Red Wine Gravy and Yorkshire Pudding

Herb Crusted Fillet of Salmon served on a Red Pepper Coulis

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage

Breaded Suprême of Chicken stuffed with Haggis served with a Dijon Mustard and Glenmorangie Sauce

Breaded Fillet of Haddock with Chips and Garden Peas

V Cheese and Peach Salad



Sticky Toffee Pudding served with Vanilla Ice-cream

Warm Apple Pie served with Vanilla Ice Cream and Crème Anglaise

Cointreau and Orange Pot au Chocolate

Rich Belgian Chocolate Mousse Laced with Cointreau and Orange served with Vanilla Ice-cream

French Brie, Drumloch Cheddar and Stilton served with Caramelised Red Onion Chutney and Arran Oatcakes

Strawberry Meringue Glacé

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-creams, Strawberry Sauce



Complimentary Tea or Coffee

£ 19.95 pp 3 courses - £ 17.75 pp 2 courses - £ 13.95 pp 1 course

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.  
Allergen Information is available please ask.