



SUNDAY MENU

Our menus have been created with love by our amazing chef, Duncan McBain, using the best of local produce and prepared fresh daily.

Please note this is a sample Sunday menu, our Sunday menu is created each week.

2 COURSES £20 3 COURSES £25

• STARTERS •

SOUP

Soup of the Day, Home Baked Bread

FISHCAKE

Hot Smoked Salmon & Dill Fishcake, Lemon Curd, Chilli Salsa, Pea Shoots

TERRINE

Chicken and Haggis Terrine Wrapped in Parma Ham, Whiskey & Pancetta Jam, Toasted Oatmeal Roll

SKINK

Cullen Skink, Home Baked Bread

TART

Blue Cheese & Pear Tart, Chilli & Onion Jam, Pinenut Salad

• MAINS •

VENISON

Venison 2 Ways – Loin & Mini Pie, Roasted Vegetables, Red Wine Jus

BEEF.....*(£2 Supplement)*

Roast Striploin of Beef (*Served Pink*), Yorkshire Pudding, Roast Potatoes, Vegetables, Red Wine Gravy

COD

Herb Crusted Cod, Chorizo Crushed Potatoes, Pea & Mint Veloute, Crispy Leeks

FISH 'N' CHIPS

Beer Battered Haddock, Garden Peas, Tartare Sauce, Chips

RISOTTO

Tomato, Basil & Mozzarella Risotto, Dressed Mixed Leaves, Garlic Bread

• DESSERTS •

CHEESECAKE

Black Cherry Cheesecake, Chocolate Cremeux, Chocolate Soil, Cherry Gel, Vanilla Ice Cream

MOUSSE

White Chocolate Mousse, Passionfruit Curd, Mango Jelly, Genoise Sponge, Strawberry Coulis, Strawberry & Mint Salsa, White Chocolate Ice Cream

PANNACOTTA

Apple Pannacotta, Apple Gel, Apple & Mint Compote, Apple Crisps

TART

Dark Chocolate Tart, Salted Caramel Bavarois, Chocolate Shard, Chocolate Ice Cream

CHEESE

A Selection of 'Devenick Dairy' Cheese, Chutney, Grapes, Celery, Homemade Oatcakes

Where possible, we always try to source all our ingredients locally.

 = Vegetarian

