ENJOY 3-COURSES FOR £35.00 PER PERSON

ESPECIALLY FOR EASTER SUNDAY

TO START

TRADITIONAL SCOTCH "MUTTON" BROTH

PRESSED TERRINE OF RABBIT AND PULLED PORK

Apple & Cinnamon Chutney, Sourdough

GOATS' CHEESE AND CANDIED BEETROOT

SALAD

Toasted Walnut & Balsamic Dressing

SPANISH-STYLE PAN-ROAST KING PRAWNS

Garlic & chilli, Paprika, Brown bread

MAINS

ROAST TOPSIDE OF LOCAL BEEF

Traditional trimmings, Rich Beef Jus

SAGE AND ONION-STUFFED PORK BELLY

Traditional trimmings, Rich Jus

BRAISED BORDER LAMB CASSEROLE

Root Vegetables, Herb Dumplings, Baby Potatoes

BUTTERNUT SQUASH AND FETA PITHIVIER

Savoury Jus, Seasonal Vegetables

PAN-SEARED HAKE FILLET

Seafood Risotto & Sauce Vierge.

DESSERTS

STICKY TOFFEE PUDDING

Hot Treacle Toffee Sauce, Vanilla Ice Cream

RHUBARB AND CUSTARD CHEESECAKE

Ginger Crumb, Vanilla Tuile

SELECTION OF LOCAL & SCOTTISH CHEESES

Homemade Chutney, Grapes, Celery,

Crackers

SELECTION OF SCOTTISH ICE CREAMS

LITTLE ROASTS

FOR OUR YOUNGER GUESTS

ROAST TOPSIDE OF LOCAL BEEF - £9.95

Traditional Trimmings and Gravy

OR CHOOSE FROM OUR

CHILDREN'S MENU

All dietary requirements will be catered for. Please inform your server of any dietary requirements prior to ordering.

Important Information: All our food is prepared in a kitchen where nuts, gluten, and other known allergens may be present. We take precautions to prevent cross-contamination; however, any product may contain traces, as all menu items are prepared in the same kitchen. If you have a food allergy or intolerance, please highlight this to us, and we will guide you through the menu.