

Homemade Soup of the Day

soup prepared from fresh seasonal produce, with Cromarty bakery bread (can be GF, V and VE)

Meatballs

mix of pork and beef mince, rich tomato sauce, topped with mozzarella cheese and baked with a side of toasted bloomer bread

Southern Fried Chicken Goujons

deep fried crispy goujons with fresh salad and sweet chilli dipping sauce (GF on request)

Vegetable Quesadilla

grilled tortilla filled with onions, peppers, sweetcorn, mixed beans and mild spices with a side of sour cream and salsa (V) (VE on request)

Homemade Steak Pie

homemade tender beef stew in a rich gravy topped with flaky puff pastry served with chips and peas

Sausage and Mash

Cumberland sausage on a bed of creamy mash potato served with peas and onion gravy

Roast of the Day

chef's choice of roast served with roast potato, carrots, yorkshire pudding and gravy (GF on request)

Hunters Chicken

grilled chicken breast topped with bacon, BBQ sauce, cheddar cheese, served with chips and peas (GF)

Vegetable Roast

roasted root vegetables and lentils on a bed of mash potato with peas and rich tomato sauce (V)

Scampi

deep fried breaded scampi served with chips, peas, lemon wedge and tartar sauce

Sticky Toffee Pudding

homemade sticky toffee pudding smothered in caramel sauce with a side of vanilla ice cream V (GF and VE on request)

Cheesecake of the Day

homemade cheesecake drizzled with berry coulis and a side of pouring cream (V)

Cranachan

scottish desert with layers of whipped whisky and honey cream, raspberries and toasted oats with homemade shortbread (V GF)

Lemon Meringue Tart

warm lemon meringue tart drizzled with berry coulis and a side of pouring cream (V)

Choice of Two Scoop Ice Cream

Vanilla, Chocolate, Strawberry, Mint Choc Chip, Salted Caramel (GF) (V)

2 course- £13.95 | 3 course -£16.95

Please inform a member of the team before ordering if you have any allergies or intolerances
GF denotes Gluten Free | V denotes Vegetarian | VE denotes Vegan