

Sunday Lunch

1 Course for £15 | 2 Courses for £19.50 | 3 Courses for £24

Starter

Haggis, Neeps & Tatties

served with a whisky sauce (NDCI)

Homemade Soup of the Day

served with a crusty roll and butter

Honeydew Melon

served with forest fruits and fruit coulis (V, VG, NGCI)

Prawn and Apple Cocktail

served with brown bread and butter (NGCI)

Chicken Liver Parfait

served with red onion marmalade and toasted brioche

Main Course

Roast Sirloin of Beef

served with roast and mashed potato, seasonal vegetables, Yorkshire pudding and roast gravy

Baked Fillet of Haddock

served on olive oil mash with mixed greens and a lemon butter sauce (NGCI)

Roasted Quorn Fillets

served with roast and mashed potatoes, seasonal vegetables and a savoury vegan gravy (V, VG, NGCI)

Roast Chicken Breast

served with sage and onion stuffing, roast and mashed potatoes, seasonal vegetables and roast gravy (NGCI)

Roast of the Day

please ask your order taker

Dessert

Toffee, Popcorn and Brownie Sundae

whipped cream, brownie, toffee popcorn with chocolate ice cream and chocolate sauce

American Style Waffle

served with mixed fruit or chocolate sauce

Sticky Toffee Pudding

served with butterscotch sauce | add Ice Cream £1

Mature Scottish Cheddar & Oatcakes

served with house chutney

Drinks Offerings

Sunday Specials

- Jug of Pimm's £15
- Strawberry Sangria £15
- Bucks Fizz £5
- Espresso Martini £9.50

Perfect For Sharing

- Cocktail Tree £75
9 glasses

Alcohol Free Drinks

- Tanqueray Zero Gin & Tonic £5.20
- Heineken Zero £4
- Mocktails From £5
- Alcohol Free Wine
red, white or rosé
175ml - £6 250ml - £7 Bottle - £20

ALLERGENS & INTOLERANCES

V - Vegetarian VG - Vegan Upon Request

NGCI* - Non Gluten Containing Ingredients NDCI* - Non Dairy Containing Ingredients

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.