

December Set Menu



Starters

Soup of the day with home-made bread (v, gf)

Tomato and red onion bruschetta with melted brie and balsamic reduction (v,2,7,9)

*Prawn and tomato salad bound in a lightly curried mayonnaise with apple and coriander
(3,4,9)*

Crisp haggis parcels with peppered whisky sauce (2,7)

*Roast breast of partridge in a baby yorkshire pudding with creamed onions and
braised cabbage (2,4,7)*

Mushrooms in pakora style batter with herb yogurt and tomato chutney (v,7,9)

Mains

Roast turkey with stuffing, chipolatas and homemade cranberry sauce (2,4)

*Grilled 7oz rump steak with hand cut chips, tomato, mushroom and onion rings(2)
(Choice of sauces £2.50)*

Pan fried liver and bacon with onions, mashed potato and red wine gravy (2,7)

Smoked haddock with creamed leeks, poached egg and parsley potatoes (4,5,7)

Roast courgette stuffed with cheese, onion and oregano on a tomato ragout (2,4)

*Grilled Glenogil venison burger with sweet chilli and red onion relish, fries and salad (2,9)
(Toppings 75p extra)*

Breaded breast of chicken with crispy bacon, banana, hand cut chips & sweetcorn fondue (2,7)

Monday – Friday – 2 courses for £17.50

Saturday – Sunday – 2 courses for £20.50

Monday – Saturday 12.00 – 9.00pm, Sunday 12.00pm – 6.00pm

Please advise us of any special dietary requirements as most of our menu can be easily adapted to suit.