



Sunday Lunch

Starters

Argyll Smoked Salmon / Dill and Honey Mayonnaise / Arran Oaties

Freshly Prepared Soup / Home Baked Bread

Ham Haugh Terrine / Homemade Piccalilli / Granary Seeded Bread

Spinach and Cheddar Potato Cake / Tomato and Chilli Relish

Mains

Roast Rib of Angus Beef / Duck Fat Potatoes / Seasonal Vegetables / Yorkshire Puddings / Roast Gravy

Pan Roasted Loin of Cod / Whipped Spinach Potatoes / Samphire and Tomato Broth

Butternut Squash Risotto / Roasted Butternut / Coriander / Pumpkin Seeds (Vegan) or with Goats Cheese (Veg)

Supreme of Grampian Chicken / Pomme Puree / Asparagus / Mustard / Whisky Cream Sauce

Sides

Fresh Seasonal
Vegetables

Skin on
Fries

Cream Potato
Mash

Freshly Baked
Sourdough

4

Desserts

Sticky Toffee Pudding / Butterscotch Sauce / Vanilla Ice Cream

Eton Mess / Meringue / Summer Fruits / Chantilly Cream

Seasonal Fruit Salad

2 Course £30

3 Course £35

ALLERGEN STATEMENT:

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.