

## 2 & 3 COURSE MENU

### STARTERS

Chef's Seasonal Soup of the Day £4.95

Served with Freshly Baked Bread  
(+GF/V)

Homemade Chicken Liver Parfait £5.95

Toasted Sourdough, Red Onion Marmalade (+GF)

Fruit Platter £4.95

Pineapple Carpaccio, Fresh Summer Fruits, Rum  
Syrup, Pina Colada Granita (+GV/V)

Smoked Haddock, Leek & Applewood

Cheddar Fishcakes £5.95

Fresh Salad, Saffron Hollandaise

Smoked Chicken Risotto £5.95

Served with Chorizo Salsa

## MAINS

Pan Seared Corn Fed Chicken £13.95

Haggis, Neeps, Tatties, Braised Savoy & Whisky Sauce

Homemade Burgers, 8oz Steak Burger £11.95

Served on a Brioche Bun, with Homemade  
Burger Sauce, Lettuce & Hand Cut Chips  
Add Burger Toppings at £1 each: Cheese,  
Bacon, Onion Rings (GF+)

Deep Fried Wholetail Breaded Scampi £11.95

Coated in Breadcrumbs, served with Mixed Salad,  
Minted Peas, Tartare Sauce, Lemon Wedge & Hand Cut  
Chips

Cajun Spiced Macaroni with Garlic Ciabatta £8.95

Add Chicken, Bacon, Chorizo £1

Veg Haggis Lasagne £10.95

Hand Cut Chips, Salad & Garlic Bread

Warm Chorizo, Green Bean & Potato  
Salad £9.95

Dressed Endive & Poached Egg (GF)

## DESSERTS

Homemade Sticky Toffee Pudding £4.95  
Rich Butterscotch Sauce,  
Vanilla Ice Cream

Double Chocolate & Praline Brownie £4.95  
Chocolate Sauce, Vanilla Ice Cream

Trio Of Ferri's Ice Cream £4.95  
Caramel Chip Choc Shortbread (GF+)

Chocolate & Caramel Delice £5.95  
Coffee Mousse, Vanilla Pod Ice Cream,  
Brandy Snap Tuille

Lemon & Raspberry Trifle Sundae £5.95  
Lemon Ripple Ice Cream, Glazed Italian  
Meringue

Caramelised Mango & Passion Fruit  
Creme Brulee £5.95  
White Chocolate Ice Cream,  
Freeze Dried Raspberries (GF)

SERVED ALL DAY  
EVERY DAY

2 Courses ~ £15.95  
3 Courses ~ £19.95