

Starters

Homemade Soup of the Day <i>Country bread</i>	4.50	Haggis Parcel <i>Champit potatoes, bashed neeps & Scotch whisky sauce</i>	6.50 / 12.00
Marrbury Smokehouse Scottish Smoked Salmon <i>Homemade honey & oat soda bread, crème fraiche</i>	7.75	Seared Scottish Scallops <i>Garlic butter, farmhouse loaf</i>	9.00 / 16.95
Twice Baked Isle of Mull Cheddar Souffle <i>Spinach puree, beetroot</i>	7.75	Black Pudding & Pea Croquette <i>Wholegrain mustard sauce</i>	6.50
West Coast Crab Tian <i>Avocado, Parmesan crisp</i>	6.75	Mushrooms on Toasted Brioche <i>Parmesan cream, truffle oil</i>	6.50
Prawn & Crayfish Cocktail <i>Marie rose sauce, crisp flat bread</i>	7.50	Superfood Salad <i>Tenderstem broccoli, cashews, feta, tomato, avocado, chilli</i>	6.00 / 9.00
		Add Chicken	1.75
		Add Smoked Salmon or Prawns	3.00

Mains

Perthshire Venison Haunch <i>Butternut squash puree, fondant potato, blackberry Jus</i>	22.00	Scottish Seafood Pappardelle <i>White wine cream sauce</i>	15.75
Fillet of Scottish Salmon <i>Garlic & herb creamed potatoes, spinach, dill & saffron cream</i>	15.75	Braised Ox Cheeks <i>Creamed potatoes, roast carrots, pickled onions, red wine Jus</i>	16.75
Supreme of Chicken <i>Creamed potatoes, haggis croquette, whisky sauce</i>	15.50	Baked Fillet of Cod <i>Savoy cabbage, herb crushed potatoes, braised fennel, garlic butter</i>	15.95
Pan Fried Scottish Seabass <i>Mediterranean vegetables, caramelised potatoes</i>	16.75	Malaysian Vegetable Curry <i>Coconut rice</i>	12.50
		Add Chicken	1.75
		Add Seafood	3.00

Classics

Prime Scotch Beef Burger <i>Hand cut chips, tomato, baby gem, smoked Applewood cheese</i>	12.00	8oz Fillet of Scottish Beef 8oz Ribeye of Scottish Beef <i>Baked flat cap mushroom, grilled tomato, hand cut chips</i>	29.00 26.00
Add Grilled Bacon	1.50	<i>Peppercorn sauce, red wine Jus or blue cheese</i>	1.50
Cajun Chicken Burger <i>Hand cut chips, tomato, baby gem, mint mayonnaise</i>	12.95		
Falafel Burger <i>Hand cut chips, tomato, baby gem, tzatziki</i>	10.50	Classic Caesar Salad <i>Cos lettuce, pancetta, anchovies, parmesan shavings, herb croutons, house Caesar dressing</i>	6.00 / 9.00
Traditional Fish & Chips <i>In our own beer batter, hand cut chips, homemade tartar, mushy peas</i>	13.50	Add Chicken	1.75
		Add Smoked Salmon or Prawns	3.00

Sides £3.00

Chunky Hand Cut Chips Garlic Bread	Glazed Carrots Creamed Potatoes	Skinny Fries Herb Buttered New Potatoes	Creamed Spinach Tenderstem Broccoli
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Desserts

Sherbrooke's Own Chilled Apple & Bramble <i>Green apple sorbet, sweet crumb, bramble mousse</i>	6.95	Belgian Chocolate & Biscoff Brownie <i>Clotted cream</i>	6.95
Orange & Tonka Bean Crème Brûlée <i>Cranberry & almond biscuit</i>	5.95	Selection of Scottish Cheese <i>House chutney, mini oatcakes</i>	7.75
Banana Sticky Toffee Pudding <i>Salted caramel ice cream, toffee sauce</i>	5.95	Ice Creams & Sorbets <i>Selection of flavours available</i>	4.95