

**SAMPLE**

MENU

STARTERS

Soup of the Day Loaf, butter	7.5
Marrbury Scottish Smoked Salmon Soda bread, pickles	12
Ham Hough Terrine Pickled prunes, tarragon shoots, toasted loaf	11
Roast Jerusalem Artichokes Candied walnuts, golden beets, gem	11
Crayfish & Prawn Thermidor Royal Salsa Verde	12
Haggis Parcel Whisky sauce	11 / 19

SNACKS

Pork Sausage Roll, onion chutney	4
Haggis Bon Bons, peppercorn mayonnaise	4
Bread, Balsamic, EVOO	6.5
House Marinated Olives	4
Cheese Straws	4
Sweet Potato Bhaji, cucumber yogurt	4.5

MAINS

Beer Battered Fish & Chips, triple cooked chips, homemade tartar	22
Garlic & Thyme Chicken Supreme, hasselback potatoes, carrot purée	21
8oz Bavette Steak, peppercorn sauce, fries	24
Gnocchi, buttered spinach, goats cheese, romesco	19
Scottish Beef Steak Burger, smoked Applewood cheddar, triple cooked chips, red onion jam, tomato, gem, pickles	21
Apple & Thyme Stuffed Saddle of Lamb, apple puree, tender stem broccoli	23
Scottish Mussels, Aspall cider, green chillis, ginger, smoked bacon, garden herbs	19
Côte de Boeuf for Two Onion rings, garlic mushrooms, roast tomatoes, triple cooked chips, peppercorn sauce	70

SIDES

Tender Stem Broccoli / 6	French Beans, Confit Garlic, Bacon / 6
Garlic Roasted New Potatoes / 5	Hand Cut Chips / 5
Potato & Vegetable Terrine / 5	Honey Roast Root Vegetables / 5