

MAIN DISHES

*Loin of Venison with a gin and blackberry glaze served with clap shot and parsnip crisps £15.95 **

*Eyemouth Lemon sole filled with plump prawns and served with a thermidor sauce and potatoes of the evening £ 15.50 **

*Honey glazed Duck breast with a plum sauce, celeriac puree and potatoes of the evening £15.95 **

Supreme of Chicken stuffed with Stornoway black pudding served with a porcini mushroom sauce, potatoes of the evening and seasonal vegetables £14.95

*Roasted red pepper, sweet potato and mushroom stroganoff served with timbale of rice £12.95 v **

*Seafood and lemon risotto with salmon and king prawns £14.50 **

*Slow roasted Lamb shank with a red wine jus atop of rosemary flavoured mash £15.95 **

Fillet of Beef medallions topped with haggis on a red wine jus with seasonal vegetables and potatoes of the evening £21.95

28 day dry aged 10oz Rib-Eye steak with mushroom, haggis and hand cut chips £20.00

Can be served with following sauces: Whisky....Peppercorn....Stilton Cream £2.00

(add a skewer of king prawns £4.00)

****Gluten free option available please ask staff for details***

Think allergy please ask a member of staff about our ingredients if in doubt