



SATURDAY 20TH & SUNDAY 21ST JUNE

STARTERS

Homemade Soup of the Day GF Available

served with homemade bread & butter.

Melon, Parma Ham & Mozzarella Salad GF

served with rocket leaves & a honey & mustard vinaigrette.

Golden Crumbed Wedge of Brie V

served with an apple & walnut salad & cranberry sauce.

Homemade Chicken Liver Pâté

served with a caramelised onion chutney
and gluten free oatcakes.

MAIN COURSE

Roast Ribeye of Aberdeen Angus Beef GF Available

or

Roast Leg of Lamb GF Available

served with homemade Yorkshire pudding, seasonal vegetables,
roast & baby new potatoes and a rich gravy

Spiced Fillet of Salmon

served warm on a bed of pea & lemon couscous
& a mint yoghurt dressing.

Vegetable Wellington V

puff pastry filled with Mediterranean vegetables
served with a green salad & roast potatoes.

DESSERTS

Homemade Rhubarb Crumble

served with ice cream, cream or custard.

Tiramisu

served with pouring cream.

Lemon Meringue Cheesecake

served with whipped cream.

Vegan Chocolate Torte Vegan

served with vegan vanilla ice cream

Selection of Scottish Cheese

served with chutney, grapes & oatcakes

2 COURSES - £25.95

3 COURSES - £29.95

TABLE BOOKING ESSENTIAL
BOOK BY CALLING 01738 787 696