

**Starters**

Freshly prepared seasonal Soup of the Day served with homemade bread roll (V)

Traditional Scottish Haggis, neeps and tatties with Whisky cream sauce (can be served as a main)

Scottish Smoked Salmon with capers, lemon oil and homemade bread roll

Grilled Goat’s Cheese glazed with honey and rosemary on a bed of beetroot salad

Salmon and crab Fish Cake served with Garlic and Herb Mayo

Avocado and Prawn salad with spicy marie rose sauce

Traditional Cullen Skink

**Mains**

Homemade beef Burger with baby gem lettuce, tomato, onion rings and hand cut

chunky chips

Prawn and Pancetta Linguine with spinach and white wine sauce

Traditional Spaghetti Bolognese topped with parmesan shavings

Homemade Beer battered Haddock with hand cut chunky chips, mushy peas and

homemade tartar sauce

Grilled Peppers stuffed with mushroom and onion risotto with a balsamic glaze

Pan seared Seabass with baby potatoes, asparagus and cherry tomatoes

8oz Sirloin Steak with hand cut chunky chips or baby potatoes, confit of mushroom and Charlotte onions

Brandy and peppercorn sauce or Brandy and cream sauce

**Desserts**

Homemade Sticky Toffee Pudding, butterscotch sauce and Arran salted caramel ice cream

Selection of Arran Traditional Ice Creams

\*Selection of Mature Scottish Cheeses served with red onion chutney, grapes and homemade oatcakes

Chocolate and Almond Tarte served with vanilla ice cream