

# 2 COURSE MENU

£24.95 per person  
Sunday - Thursday from 4pm

## STARTERS

### **Soup of the Day** (GFO)

Served with olive bread and whipped butter

### **Chicken Liver Parfait** (GFO)

Flavoured with port & brandy, served with caramelised onion chutney, toasted brioche and dressed micro cress

### **Haggis Neeps & Tatties**

Tian of locally made haggis, buttered neeps and tatties, served with a creamy whisky and cracked black pepper sauce

### **Bang Bang Halloumi** (V)

Served with dressed watercress salad, roasted peanuts, chillies and a zingy bang bang mayo

## MAIN COURSES

### **Classic Fish & Chips** (GFO)

Beer battered haddock served with crisp house fries, minted mushy peas, tartare sauce, lemon and pickled onions

### **Cajun Spiced Chicken Rigatoni**

Served with chorizo, onions and peppers in a creamy tomato Cajun sauce and toasted garlic ciabatta

### **Classic Oven Baked Mac and Cheese**

Three cheese oven baked macaroni, crisp herb and parmesan crumb, served with garlic ciabatta

### **Stravaig Steak Pie**

Rich braised beef slowly cooked in a scotch ale with crisp puff pastry, buttery mash and seasonal veg

### **Wild Mushroom, Broccoli and Blue Cheese Rigatoni** (V)

Tossed in a garlic cream sauce, finished with blue murder cheese, toasted garlic ciabatta