

Menu

Easter Day Lunch, Sunday 31st March 12 - 3, £22.95 per head

Chef Amuse Bouche

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Roast Topside of Aberdeenshire Beef, served with homemade Yorkshire pudding, rosemary roasties, seasonal vege and a rich gravy (GFO)

Poached Atlantic Hake, served with a creamy mash, seasonal vege (GF)

Smoked Haddock Risotto, served with wilted spinach, white wine and garlic, served with garlic bread (GF, VO)

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Selection of desserts

Food Allergies & Intolerances