DINNER MENU

Served From 6.00pm – 9:00pm, 7 Days

2 Courses £27.50 3 Courses £34.50

STARTERS

Tiger Prawns Tempura with a Sweet Chilli Dip

Smoked Haddock & Bacon Gratin with Braised Rice

Leek & Potato Gnocchi Topped with Goats Cheese, a White Wine Cream Sauce & Tomato Concasse

Spiced Chicken Salad with Caesar Dressing & Parmesan

(Starter or Main)

Chefs Pate with Grape Chutney & Toast

Melon Fan with Fresh Fruits, Sorbet & Mango Coulis

Smoked Haddock & Salmon Chowder

Breaded Goats Cheese Served on a Sun-Dried Tomato & Balsamic Salad

Pear Poached in Grenadine with Prawns Marie Rose

Crayfish, Avocado & Melon Cocktail

MAINS

Blackened Sea Bass served with Mixed Salad & a Sweet Pepper Vinaigrette

Roast Rack of Lamb, Minted Peas & Pan Juices

£2.50 Supplement

Roast Breast of Duck with a Pink Peppercorn & Brandy Cream Sauce

Supreme of Chicken 'Suedoise' White Wine, Swiss Cheese, Cream & Mushrooms

Lambs Liver & Bacon with a Red Wine Jus

Haddock "Mornay" or a Lemon Butter

Entrecote Steak with Large Onion Rings & a Choice of Sauces
(Diane, Pepper or Café de Paris)

£8.00 Supplement

Haddock in Breadcrumbs or Tempura served with Tartar Sauce & Lemon

Fillet of Salmon & Chicken with Two Sauces - 'Lobster' & White Wine Cream & Mushroom

Fillet Steak with a Cracked Black Pepper & Cream Sauce

£12.00 Supplement

Fillet of Pork on a Haggis Cake with a Mustard Grain Cream

Wildings Chicken Schnitzel Topped with Garlic & Herb Butter

Spicy Chilli with Rice Topped with Onions & Cheese

(Starter or Main)

Any Extra Servings £3.95 each

PLEASE INFORM THE PERSON TAKING YOUR ORDER OF ANY ALLERGIES

DISCLAIMER: While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our menu items are 100% safe for people with celiac disease or severe gluten allergies.

FOR LARGER PARTIES OF 6 OR MORE WE ARE UNABLE TO PROVIDE SEPARATE OR SPLIT BILLS.