

### Dinner menu

#### To start

Home made soup of the day £6 crusty bread

Smooth chicken liver pate £8 plum & apple chutney, oatcakes

Crispy goat's cheese £8

beetroot chutney, balsamic reduction and rocket

Oatmeal crusted haggis £8

whisky & Arran mustard cream sauce

#### **Mains**

# Braised beef Bourguignon £18

button onions, mushrooms, ham, parsley mash, roast carrots and tenderstem broccoli

Grilled chicken breast £16

fries, button mushrooms, tarragon cream sauce, rocket & red onion salad

Beer battered fillet of haddock £15

fries, mushy peas, tartare sauce

Four cheese tortellini £12

tomato & basil sauce rocket & red onion salad

8oz sliced flat iron steak £22

fries, peppercorn & brandy sauce, grilled tomato, sautéed mushrooms and onion rings

Highland burger £16

2 x 4oz burgers, haggis, cheddar, tomato, rocket, fries, pepper sauce, slaw and toasted brioche bun

Spinach & falafel burger £13

grilled patty, tomato, onion and crisp lettuce, grilled bun and fries

## **Desserts**

Sticky toffee pudding 6.50

vanilla ice cream

Farmhouse brie £7

fruit chutney, apple, celery, grapes and oatcakes

Strawberry & white chocolate cheesecake £6.50

berry compote

Warm chocolate fondant £6.50

ice cream & chocolate sauce