

MENU

STARTERS

CHICKEN LIVER PÂTÉ

Caramelised onion chutney, brioche

TRADITIONAL PRAWN COCKTAIL

Marie rose sauce, crisp little gem, lemon

DUO OF CANTALOUPE AND GALIA MELON (v) (w)

Berry compôte, lemon sorbet

BANG BANG CAULIFLOWER (v) (w)

Spiced vegan and sriracha mayo,
spiced peanuts

CHOICE OF SOUPS:
LENTIL & HAM BROTH or
SWEET POTATO, COCONUT & CHILLI (v) (w)
Crusty bread

HAGGIS GATEAUX

Bashed neeps, champit tatties,
whisky mustard cream sauce

ADD a dram — 3

CHICKEN or VEGETABLE TEMPURA (v) (w)

Coriander & chilli batter, Asian shredded salad,
sweet chilli dipping sauce

MAINS

CAWLEY CARVERY

A choice of prime cuts with all the trimmings

FILLET OF SALMON

Seasonal greens, roasted vine tomatoes,
watercress, lemon butter sauce

CLASSIC FISH & CHIPS

Battered haddock, mushy peas, tartare sauce, lemon

CAESAR SALAD

Smoked Canadian bacon, sea salt croutons,
Caesar dressing, baby gem lettuce, anchovies

ADD chicken — 2.95 | prawns — 4.95

THAI SPICED BREAST OF CHICKEN

Rice pilaff, stir fry vegetables, coconut,
lime & sweet chilli sauce, prawn crackers

THREE CHEESE MACARONI (v)

Isle of Mull crumb, fries, garlic and herb bread

SUPREME OF CHICKEN DARRACH

Stuffed with haggis, wrapped in bacon,
creamed potatoes, seasonal veg, peppercorn sauce

PRAWN, BASIL & CHILLI LINGUINE

toasted garlic bread

PRIME STEAK BURGER or VEGAN BURGER (v) (w)

Brioche bun, onion ring, fries

ADD cheddar | bacon | haggis
onion rings — 1.25 each

SWEET POTATO, SPINACH & CHICKPEA CURRY (v) (w)

Basmati rice pilaff, flat bread

GRILLED RIB EYE STEAK

Roast tomato, grilled mushrooms, onion ring,
peppercorn sauce, your choice of fries or real chips
(£5.00 supplement)

DESSERTS

CHILLED LEMON POSSET (v)

Macerated strawberries,
shortbread, raspberry sorbet

VEGAN CHOCOLATE & SALTED CARAMEL BROWNIE (v) (w)

Vegan vanilla ice cream, chocolate sauce

LUXURY STRAWBERRY & VANILLA ICE CREAM (v) (w)

Your choice of sauce:
strawberry, chocolate, butterscotch

MINI MESS (v)

Sweetened cream, crushed meringue,
mixed berries, vanilla ice cream

MELT IN THE MIDDLE CHOCOLATE FONDANT (v)

Served with vanilla ice cream

STICKY TOFFEE PUDDING (v)

Vanilla ice cream, butterscotch sauce

PASSIONFRUIT & MERINGUE TART (v)

Served with a mango salsa and vanilla ice cream

2 Courses £29.95 pp | 3 Courses £36.95 pp

Gluten Free options available on most dishes, our staff will be happy to advise.

(v) Vegetarian (w) Vegan

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.
Meat & fish dishes may contain small bones.