

SUNDAY ROAST MENU

2 COURSES - 23.95 • 3 COURSES - 28.95

STARTERS

CHEF'S SOUP OF THE DAY (vg*)

Warm breads & butter

HAGGIS NEEPS AND TATTIES

Savoury haggis served with creamy mashed
tatties and earthy mashed neeps.

ARANCINI PEPERONATA

Crispy, breaded Italian rice balls
stuffed with a savory mixture of
stewed red peppers and melting
mozzarella with garlic aioli.

SMOKED SALMON & HORSERADISH CRÈME FRAICHE

Pickled shallots, capers, blinis

CORN RIBS (ngci)

Moroccan spices, fresh lime, red chilli

SUNDAY ROASTS

All roasts are served with crispy roast potatoes, honey roast carrots, parsnips, tender stem broccoli, Yorkshire pudding & rich gravy.

SLOW-ROASTED STRIPLOIN OF BEEF

Horseradish sauce, red wine jus

½ HERB ROAST CHICKEN

Rich chicken pan gravy

GAMMON SHANK

Apple sauce, herb gravy

PANCETTA WRAPPED STUFFED PORK FILLET

Apple sauce, stuffing

BEETROOT WELLINGTON (vg)

Mushroom & sage sauce

DESSERTS

APPLE & RHUBARB CRUMBLE (vg)

Bramley apples, oat crumble topping,
plant-based ice cream

CHURROS & DIPS (v)

Warm, freshly fried churros dusted with
cinnamon sugar, served with strawberry sauce,
rich chocolate dip & dulce de leche caramel

CRANACHAN (v)

A delightful, creamy parfait of
whipped cream honey, fresh raspberries,
and nutty toasted oatmeal

MASCARPONE TIRAMISU

Espresso-soaked sponge and a rich
mascarpone cream, finished with a
generous dusting of cocoa powder

ICE CREAM SELECTION (ngci) (vga)

Choose any three scoops from
our refreshing ice cream flavours:

Chocoholic Heaven,
Salted Caramel,
Succulent Strawberry
& Honeycomb

(vg) Vegan (v) Vegetarian (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (ngci), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.