

Starters

BLACK PUDDING 7.8

Stornoway black pudding, field mushroom, crisp serrano ham, poached egg and H.P sauce

SWEET GALIA MELON 7 GF PF VE

Served with sweet figs, lychees and stem ginger syrup

SCOTTISH HAGGIS NEEPS AND TATTIES 7

Served with a cream whisky sauce

CHICKEN & DUCK LIVER PATE 7 *

Served with melba toast, vintage port and cranberry compote

MUSHROOM RISOTTO 7.3

White wine, mascarpone cream, truffle oil and parmesan crisp (add chicken for 3) GF PF VE

HAM HOCK AND ROOT VEGETABLE BROTH 6.5

Served with warm bread & butter

BAKED GOATS CHEESE 7.5

Mediterranean Vegetables and frizzly red Onion salad GF PF VE

Burgers

BEEF BURGER 14.5 *

Beef patty, cheddar cheese, lettuce, tomato, pickles, red onion, mustard mayo and tomato chutney

VEGETABLE BURGER 11 *

Thai-inspired burger with fresh lemongrass and lime leaf, mixed vegetables, coriander, and chili. Topped with cheddar cheese, lettuce, tomato, pickles, red onion, mustard mayo and tomato chutney

BURGERS SERVED IN A BRIOCHE BUN, ACCOMPANIED BY COLESLAW AND CHIPS

Desserts GF PF

RED WINE POACHED PEAR 7.5

Served with mascarpone cream

BREAD AND BUTTER PUDDING 7

Served with custard

TRADITIONAL CHRISTMAS PUDDING 7

Served with Brandy sauce and cinnamon ice-cream

Mains

TURKEY AND GAMMON 15

with pork, apple & sage stuffing, pigs in blankets, turkey gravy and cranberry garnish

CUMBERLAND SAUSAGES AND MASH 15 *

Colcannon mash, gravy and topped with parsnip crisps

SLOW COOKED BELLY PORK 17.5 *

Black pudding mash, pork crackling, apple cider sauce Jus

FISH & CHIPS 15.5

Haddock fillet coated in a crispy batter served with tartare sauce, garden peas, and hand cut chips

SALMON AND MONKFISH ROULADE 18.50

Served with tiger prawns, baby leaf spinach and a lobster bisque sauce GF PF

LAMB RUMP 21

(Served pink) with buttered cabbage, pesto mash and a minted red currant and rosemary sauce GF PF

CHESTNUT MUSHROOM STROGANOFF 13.5

Roasted red pepper, smoked paprika, crème fraiche served with Arborio rice (Add beef or chicken for 3) GF PF VE

MUSHROOM AND TRUFFLE WELLINGTON 14

With roasted celeriac, sweet potato puree and porchini mushroom gravy GF PF VE

Sides

HOUSE SALAD 3.5

PORTION OF SEASONAL GREENS 4

SMALL / LARGE CHIPS WITH ROAST GARLIC MAYO 3/5

CHIPOLATA SAUSAGES 4

Sandwiches

AVAILABLE UNTIL 4PM

BEEF STOTTIE 10

Gravy, portion of hand cut chips

FISH FINGER CIABATTA 8.8

Battered Haddock, lettuce and tartar sauce

TURKEY AND STUFFING 9

With cranberry sauce

MED VEGETABLE CIABATTA 7

Hummus and rocket leaves VE

*AVAILABLE GLUTEN FREE, PLEASE ASK YOUR SERVER FOR MORE DETAILS

PLEASE NOTIFY OUR STAFF ABOUT ANY DIETARY REQUIREMENTS, ALLERGIES, OR INTOLERANCES WHEN PLACING YOUR ORDER. WE STRIVE TO ACCOMMODATE A RANGE OF DIETARY NEEDS, INCLUDING GLUTEN-FREE, LACTOSE-FREE, VEGAN, AND VEGETARIAN DIETS. IT'S IMPORTANT TO NOTE THAT OUR KITCHEN USES VARIOUS TYPES OF NUTS.