



Private Dining Room Menu



2 Courses £24.95

3 Courses £29.95

Starters

HOMEMADE SOUP OF THE DAY  

CRUSTY BREAD, SALTED BUTTER

CHILLED MELON  

SEASONED FRUITS, RASPBERRY SORBET & PASSION FRUIT SYRUP

CRISPY TEMPURA  

CHOOSE FROM VEG, CHICKEN

CREAMY GARLIC MUSHROOM  

SPINACH & CHEDDAR GLAZE

HAGGIS TOWER

HAGGIS, NEEPS, CHAMIT TATTIES & PEPPERCORN SAUCE

Mains

STEAK AND ALE PIE 

CHAMPIT TATTIES & ROASTED VEGETABLES

MACARONI & CHEESE 

CHEDDAR & PARMESAN GLAZE & GARLIC BREAD

FISH AND CHIPS 

MUSHY PEAS, LEMON & TARTAR SAUCE

PAN FRIED BREAST OF CHICKEN 

CREAMED POTATO, SEASONAL VEGETABLES,
TOPPED WITH HAGGIS & PEPPERCORN SAUCE

WILD MUSHROOM RISOTTO 

ROCKET & BALSAMIC GLAZE

DA CAJUN CHICKEN

CURRY SAUCE SPICED PEPPERS, ONIONS & RICE

Desserts

STEPHANIE'S STICKY TOFFEE PUDDING 

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

INDULGENT CHOCOLATE BROWNIE 

RICH CHOCOLATE SAUCE & VANILLA ICE CREAM

SYLLABUB ETON MESS  

MIXED MERINGUE, MIXED BERRIES, CHANTILLY CREAM,
RASPBERRY RIPPLE ICE CREAM

HOT APPLE CRUMBLE 

VAINILLA ICE CREAM



Gluten Free Alternatives Available



Vegetarian Alternatives Available

Please Specify When Ordering,

If You Are Interested in Either Alternatives