

Dinner Menu - October 2017 -

Starters

Melon Cocktail topped with Passion Fruit
£6.25

Blaggis Bites: Breaded Haggis and Black
Pudding £6.50

Crab and Ginger Cakes with Lime and
Coriander Mayo £6.75

Breaded Mozzarella with Cranberry Sauce
£6.25

North Atlantic Prawn Platter £6.50

Creamy Curried Pumpkin Soup £3.50

+ + +

Mains

Fillet of Cod with a Herb Crust £11.75

Shredded Chilli Beef with Rice £11.95

Supreme of Chicken stuffed with Brie and
Mango wrapped in Bacon with a Cream
Sauce £11.50

Lamb Shank – slow cooked with a
Rosemary Jus

Mediterranean Vegetable Canneloni £9.95

Supreme of Chicken Maryland with Bacon,
Sausage, Onion Ring, Pineapple and
Sweetcorn £11.75

West End Butcher Sirloin Steak £15.95
(Served with a Diane Sauce or
Peppercorn Sauce - extra £2.95)

+ + +

Desserts 6.50

Peanut Butter and Chocolate Tart

Treacle Sponge and Custard

Raspberry and Peach Cheesecake

Choux Bun with Vanilla Cream, Banana
and Chocolate Sauce

Selection of Cheese and Biscuits

Why not try a wee dram of Scottish Liqueur
with your Cheese – Raspberry Vodka,
Bramble Whisky, Rhubarb Rum £2.50

+ + +

Coffee with Home Made Fudge £2.20

Wines £16.50

1. Chardonnay - Australia

Rich, creamy and smooth with lots of ripe
tropical fruit and creamy finish

2. Pinot Grigio - Italy

Refreshing, light and crisp – a lively white
wine

3. Sauvignon Blanc - Chile

Stylish, dry and crisp with classic
gooseberry aromas and concentrated
citrus fruit.

4. Rose - California

Juicy and refreshing – lots of ripe, fresh
red fruits, followed by a touch of sweetness

5. Shiraz - Australia

Sumptuous and big – packed full of
blackberry fruits – smooth and juicy

6. Cabernet Sauvignon - Australia

Delicious and warm with a blackcurrant
nose and ripe fruit

7. Merlot - France

Voluptuous, soft and lingering. Rich in
colour, juicy fruit flavours with a soft supple
finish