

CELEBRATION MENU

2 COURSES £29 | 3 COURSES £35

STARTERS

Soup of the Day *(vea, gfa)*
Warm focaccia, flavoured butter

Campbells Butchers Haggis
Bashed neeps, champit tatties, leek crisp, whisky & thyme jus

Confit Chicken, Apricot & Pancetta Terrine *(gfa)*
Tarragon aioli, watercress and roquette, sherry vinaigrette

Roast Pepper Hummus *(v, vea)*
Pickled watermelon, cucumber relish, sweet drop peppers, marinated feta, grain salad

MAINS

Cornhill Steak Pie
Slow braised chuck of beef, rich wine gravy, buttered mash potato, glazed carrots & sprouting broccoli

Ballotine of Chicken *(gf)*
Spinach, mushroom and tarragon, roast heritage carrots, candied beets, buttered mashed potato, wild mushroom & cider jus

Risotto of Fresh Peas, Basil & Kale *(gf, va, vea)*
Hazelnut pesto, parmesan crisps, rocket leaf

Beer Battered Haddock
Sustainable haddock, chunky chips, tartare sauce & mushy peas

House Burger
6oz prime beef patty, crisp gem lettuce, tomato, coleslaw, brioche bun, house sauce, crisp pickle & fries

Add: Haggis | Cheese | Bacon £2.00

SIDES

Chive Mashed Potato *(v, gf)* £5.00

Hand Cut Chips *(v, ve, gf)* £4.50

Beer Battered Onion Rings *(v, ve)* £4.25

Glazed Roots and Heritage Beets *(v, vea, gf)* £4.25

Baby Spinach, Endive and Rocket Salad *(gf, v, vea)* £4.00
Pickled shallot, white grape and celery, sherry vinegarett

Focaccia *(v, vea)* £4.00
Flavoured butter and balsamic vinegar

Bashed and Buttered Neeps £4.00

DESSERTS

Sticky Toffee Pudding
Salted caramel, vanilla ice cream

Lemon & Ricotta Tart *(v)*
Toasted pinenuts, fresh raspberries & berry coulis

Summer Fruit Pavlova *(gf, v)*
Crème diplomat, fresh berry compote, vanilla ice cream