SUNDAY MENU

Starters

HOME MADE SOUP OF THE DAY — £6.75
Served with a crusty roll; please ask for today's options

GARLIC MUSHROOMS — £7.25
Mushrooms sauteed in garlic and herb butter, tossed in cream on toasted sourdough

SALT AND PEPPER CHICKEN — £7.95
Crispy chicken strips in a signature salt and pepper blend, paired with curry sauce

BRIE WEDGES — £10.50
Crisp panko coated rosemary and garlic triangles, accompanied by cranberry sauce

PRAWN COCKTAIL — £10.50
A true classic! Succulent prawns and sweet marie rose sauce

PIGS IN BLANKETS — £9.25
Hot honey pigs in blankets paired with a mustard mayo dip

HAGGIS BON BONS — £8.95
Campbells finest haggis in bite size pieces, choose from whisky sauce or cranberry

SUNDAY ROAST - The Main Event

Large	**£18.95**
Small	**£15.00**
Children's	**£8.00**

Choose from select meat options, our roast features home made yorkshire puddings, mash, golden roast potatoes, honey roast parsnips, seasonal veg and baked cauliflower cheese

Mains

TRADITIONAL STEAK PIE — £19.25
Tender pieces of slow cooked Scottish beef, served in a rich gravy and topped with puff pastry. Accompanied by creamy mash and seasonal vegetables

BALMORAL CHICKEN — £17.95
Chicken breast topped with a haggis crumb and creamy peppercorn sauce.
Served with chips, onion rings and salad

CHEF'S CURRY — £17.95
Please ask for today's options. Paired with rice and a naan bread [upgrade to a garlic naan for £1]

8OZ STEAK BURGER — £18.00
A juicy burger served in a toasted bun with chips, salad and coleslaw

MACARONI CHEESE — £16.00
Creamy cheese sauce baked until golden, served with garlic bread and salad. Fancy an upgrade? Add any of the 'burger extras' to your dish

TRADITIONAL FISH AND CHIPS — £18.25
Fresh haddock delivered from John Vallance. Beer battered in house with Caledonia Best; served with chips, the choice of mushy or garden peas and homemade tartar sauce

WHOLETAIL SCAMPI — £17.95
Golden pieces of scampi paired with chips, garden peas, salad and home made tartar sauce

SALMON RISOTTO — £19.95
Creamy asparagus, broad bean and roasted garlic risotto topped with a juicy baked salmon fillet