

Chefs Lentil Soup (v) freshly baked roll & butter

Chicken Liver Pate oatcakes - plum chutney - balsamic

Cullen Skink smoked haddock – potatoes – leeks crusty bread & butter

Crispy Breaded Goats Cheese caramelized onion jam - mustard dressed salad

> Haggis Fritters creamy cracked black pepper sauce

Uplawmoor Roast Rib of Beef

roast & mash potatoes - roast vegetables - Yorkshire pudding - gravy

Breaded Chicken Parmigiano

linguine pasta - tomato & basil sauce - fresh herbs

Grilled Haddock Mornay

mature cheddar & herb crumb - sautéed new potatoes - wilted greens

Ratatouille Puff Pastry (v)

warm new potato salad - herb salad - balsamic reduction

Slow Cooked Lamb & Rosemary Casserole

red wine & pearl onion sauce - braised red cabbage - herb mash

Vanilla & Forest Berry Cheesecake fresh cream - fruit coulis

Chocolate Meringue

chocolate sauce - chantilly cream

Sticky Toffee Pudding toffee sauce – vanilla ice cream

Pear & Toffee Crumble vanilla custard

Selection of Ice Creams

3 Courses £22.95