



PRICE CRUNCH MENU

3 COURSES - £ 13.50

SERVED NOON-9pm MON-THURS
FRI & SAT NOON-6pm

Fresh Homemade Soups of the Day (V) Choice of 2 Homemade Soups with a Speciality Bread Roll

Antipasti Italian Salamis, Marinated Olives, Roasted Red Pepper, Balsamic Dressed Rocket Salad

Homemade Chicken Liver & Orange Pâté Redcurrant Jelly, Rough Oatcakes

Italian Crumbed Deep Fried Mozzarella (V) with Basil & Lemon Mayonnaise, House Salad

Mixed Vegetable Spring Rolls (V) Salad Garnish, Sweet Chilli Mayonnaise

Haggis in Batter with Caramelised Onion Cream Sauce



Homemade Lasagne Al Forno Chefs Homemade Meat Lasagne, Chips, House Salad

Smoked Haddock & Scottish Salmon Fish Pie Creamy Mash Potato, Cheddar Cheese Topping, Seasonal Vegetables

Sweet Chilli & Piri Piri Marinated Chicken Kebab Fragrant Rice, House Salad

Fresh Haddock, Breaded or Battered Chips & Mushy or Garden Peas

Venison Sausages Creamy Mash Potato, Caramelised Onion Gravy, Seasonal Vegetables

Mac & Cheese Chips, House Salad (V)

Aberdeen Angus Beef Burger on Seeded Bun with or without Cheese,
Chips & Crunchy Coleslaw

House Salad with Ham, Turkey, Beef or Cheese (V)
Baby Potatoes or Chips

Free Range Egg Omelette (V) with 2 Fillings, Chips, House Salad
choose from **Ham, Red Onion, Mushroom, Cheese, Tomato**
(ADDITIONAL FILLINGS 75p EACH)

Chef's Dish of the Day (Please ask for details)



Homemade Spiced Apple, Sultana & Almond Tartlet with warm Toffee Sauce topping

Chocolate Fudgecake served warm with Chocolate Sauce

Vanilla Ice Cream with Strawberry Sauce

Homemade Crème Caramel with Sweet Vanilla Cream

Mature Cheddar Cheese with Homemade Red Onion Chutney & Biscuit Selection

(add a scoop of Vanilla Ice Cream to any Dessert + 75p)