

EASTER MENU

SUNDAY 21st APRIL

2 COURSE £19.50 | 3 COURSE £24.50

CARROT, GINGER & CORIANDER SOUP Freshly baked bread	VEGAN / GFA
CULLEN SKINK SCOTCH EGG Creamed leeks	
COCK-A-LEEKIE TERRINE Apricot chutney, sourdough toast	GFA
BEETROOT & GOATS CHEESE NICOISE SALAD Green beans, olives, hen's egg, olive oil dressing	V / GF
PIRI-PIRI TIGER PRAWNS £2 supplement Chili, roast pepper, garlic & coriander, fresh baked ciabatta	GFA
SOURDOUGH BRUSCETTA Garden pea & asparagus purée, broad beans, sugar snap peas, radish, pea & mint dressing	VEGAN / GFA

'BALMORAL' CHICKEN Supreme of chicken, mash, haggis bon-bon, roast carrots, parsnip puree, crispy skin, whisky jus	GFA
ROAST LEG OF LAMB Roast potatoes, carrots, savoy cabbage, Yorkshire pudding, lamb gravy	GFA
THREE CHEESE MACARONI Truffle oil, skinny fries & garlic bread	V
FISH PIE Haddock, salmon, prawn, white wine sauce, herb mash, spring green vegetables	GF
BRUACH BURGER 6oz Scottish steak burger, BBQ pulled brisket, hot sauce, emmental, onion ring, hand-cut chips	GFA
RIB-EYE OF ANGUS BEEF 250g £7 supplement Hand-cut chips, shallot, mushroom, vine tomato Choice of sauce : pepper sauce red wine jus chimichurri	GF

STICKY TOFFEE PUDDING Butterscotch sauce, vanilla ice-cream	
SELECTION ICE CREAM Strawberry / Vanilla / Chocolate / Coconut & Pineapple	GF
PASSION FRUIT AND WHITE CHOCOLATE CHEESE CAKE Mango coulis	
RHUBARB CRUMBLE Vanilla custard or ice-cream	VEGAN / GF
SELECTION OF SCOTTISH CHEESE £2 supplement Howgate brie / Arran Kilbride cheddar / Blue Murder served with oatcakes, grapes, chutney, celery	GFA
CLASSIC AFFOGATTO Vanilla ice cream, espresso, biscotti Add 25ml Amaretto £2.00	GFA

Dietary Note: V – vegetarian / GF – gluten free / GFA – gluten-free alternative available