

STARTERS

**CULLEN SKINK**

*a traditional Scottish chowder, smoked haddock, potatoes, cream and leeks served with a warm bread roll*

**CRISPY HAGGIS & BLACK PUDDING DUO BONBON**

**BAKED MEZZALUNA FLAT BREAD**

*mozzarella cheese balls, roasted vegetables, dressed rocket drizzled with a balsamic glaze*

**PACIFIC WEST SALT & PEPPER CALAMARI**

*with assorted onions and peppers, light chilli flakes, aioli sauce and chargrilled lime wedge*

MAIN EVENT

**LAMB SHANK**

*Colcannon mash potato, chef's selection of vegetables and a red wine jus*

**FRESHLY LANDED GRILLED HADDOCK**

*with ribbons of carrots and courgetti, tender stem broccoli, finished with a Cajun cream sauce*

**FIVE SPICE MARINATED HALF ROAST CHICKEN**

*served with mixed herbs, roasted potatoes, grilled tomato, corn on the cob and chicken gravy*

**STICKY SPICY ASIAN BEEF STIR FRY**

*with onions, peppers, mangetout, and egg noodles*

**THAI GREEN CURRY**

*Thai green curry, vegetables with lemongrass, fresh ginger, birds eye chillies, Thai basil and lime leaves, served with basmati rice and mango chutney*

DESSERT

**STICKY TOFFEE PUDDING**

*traditional sticky toffee pudding, vanilla ice cream, whipped cream, fresh strawberries*

**HOMEMADE APPLE CRUMBLE**

*cinnamon stewed apples, topped with crumble, your choice of vanilla ice cream or custard*

**STRAWBERRY CHEESECAKE**

*served with raspberry coulis and fresh berries*

**RHUBARB & GINGER DELIGHT**

*ginger, rhubarb and chocolate filling, finished with chocolate flakes*

Please inform a member of our team of any dietary requirements or allergens.