



Sunday Lunch

To Start

French Onion Soup (V)

Smoked Salmon | Baby Capers | Shallots | Free Range Egg

Tortellini | Spiced Parsnip Puree | Pumpkin Seeds (V)

Stornoway Black Pudding | Poached Hens Egg | Pancetta | Red Wine Jus

Main Course

Wild Mushroom and Cheese Ravioli | Artichoke Soup | Corn Fritters

Sea Reared Trout Fillet | New Potatoes | Cherry Vine Tomatoes | Herb Oil

35 day aged Roast Borders Sirloin | Traditional Vegetables | Yorkies | Gravy

Roast Ayrshire Pork | Traditional Vegetables | Yorkies | Gravy

Dessert

Ice Cream Sundae

Vanilla Pod Brûlée | Ginger Shortbread

Dark Chocolate Cheesecake | Plum Compote

Scottish Cheese Board | Seasonal Chutney | Oatcakes

£15.95 for 2 Courses

£18.95 for 3 Courses

Available from 1pm – 4.30pm

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff